

# Provisioner

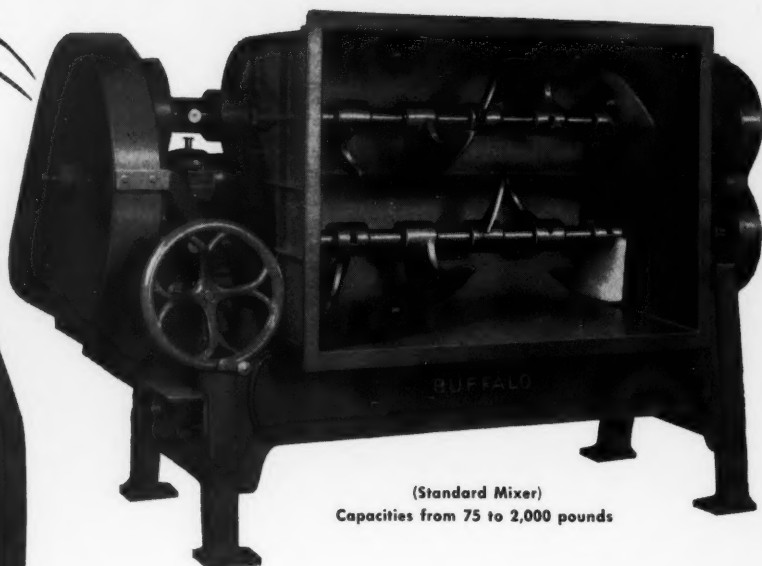
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THE VISKING CORPORATION, CHICAGO, ILL. IN CANADA, VISKING LIMITED, LINDSAY, ONT.



(Standard Mixer)  
Capacities from 75 to 2,000 pounds

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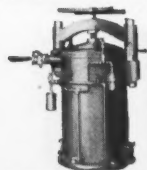
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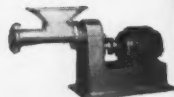
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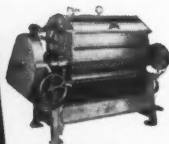
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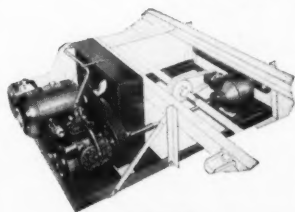
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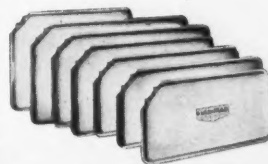


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THE NATIONAL



# Provisioner

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NUMBER 18

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## DAILY MARKET SERVICE

(Mail and Wire)

## EXECUTIVE STAFF OF THE NATIONAL PROVISIONER, INC., Publisher of

THE NATIONAL PROVISIONER  
 DAILY MARKET SERVICE  
 ANNUAL MEAT PACKERS GUIDE

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### **AMI Announces Annual Meeting Dates**

The forty-eighth annual meeting of the AMI will be held October 2 through October 6, 1953, in the Palmer House, Chicago. Following the procedure of the last few years, which has proved popular with members, the meetings will be divided into two sections—the technical or sectional meetings will be scheduled on Friday and Saturday, October 2 and 3, and the general sessions on Monday and Tuesday, October 5 and 6. Plans for an outstanding exhibit of packinghouse machinery and supplies already are underway.

### **AMI Directors Will Meet in Des Moines**

Following a custom started several years ago of holding directors' meetings in various parts of the United States, the American Meat Institute is planning a trip to Iowa the last of May. Headquarters during the three-day meeting will be maintained at the Fort Des Moines hotel, Des Moines.

Tuesday, May 6, will be spent observing various agricultural projects underway at Iowa State college at Ames. The AMI directors will attend a luncheon there, sponsored by the college, the Iowa Swine Producers' Association and other livestock leaders of the state. Special events the following day include luncheon at the Fort Des Moines with the Iowa Manufacturers Association and the Iowa Farm Bureau Federation; a hog carcass demonstration at a Des Moines plant, and a visit to the Meredith Publishing Co. On the third day the group will visit a number of nearby Iowa farms.

### **Another Chemical Additive Bill Introduced**

A bill to give the Food and Drug Administration authority to regulate new chemical additives to food or pesticides (HR 4901) has been introduced in the House by Representative A. L. Miller. Like an earlier bill (HR 2245) by Representative James Delaney, the Miller bill would provide that before chemical additives could be marketed they would have to be proved safe to the satisfaction of FDA. Delaney served as chairman of a special House committee which investigated additives a couple of years ago while Miller was a committee member. The major difference between the two bills is that the measure backed by Miller would provide for appointment of an impartial board of experts to weigh disputed claims about the safety of additives.

### **Packers Address AFL Conference**

The Amalgamated Meat Cutters & Butcher Workmen made history this week with its big Chicago conference. The meeting was called primarily to inform union membership on industry problems. The gathering is unique in worker-employer relations in that the delegates heard mainly management's views, including five executives of major meat packers and the president of a packer trade association. For the PROVISIONER's coverage of the conference, see page 8.

### **USDA Makes Additional Beef Purchases**

On Wednesday USDA announced the purchase of 800,000 lbs. of canned beef and gravy for export to Greece and an additional 63,000 lbs. of frozen boneless beef with Section 32 funds. The canned beef purchase concludes procurement of that item under a current Mutual Security Agency requisition for export to Greece. The purchase with Section 32 funds brings the total under this program to 798,000 lbs.



300 union delegates who heard packers talk on industry progress at unique meeting this week.

## AFL Holds Week-Long Session To Hear Packer Ideas on Mutual Problems



SCHUMACHER

*"Consumers like to pinch packages..."*



COFFMAN

*"More benefits than most industries..."*

**G**REATER understanding between union and employer was the major purpose of a national conference held this week by the Amalgamated Meat Cutters & Butcher Workmen of North America, AFL. About 300 delegates, representing local unions which have contracts with meat packers, attended the Chicago meeting.

The group heard leading packers and other employers give their views on such subjects as technological advances, research, industry economics and self-service meats.

The two top international officers, E. W. Jimerson, president, and Patrick E. Gorman, secretary-treasurer, set the tone of the meeting in their opening addresses.

"The only way that full employment and the highest standard of living can be achieved," Gorman said, "is for the employers and the union to show a willingness to meet and exchange ideas and learn to understand the many problems which affect the industry."

"The Amalgamated is not now, and never has, stood in the way of technological progress. We accept innovation of new machines wherever they can increase productivity for the benefit of our entire national population. We shall, however, always seek to maintain full employment and a high level of wages so that the economic gains will never be depreciated."

The convention speakers—each an expert in his own field—dealt with various industry problems.

Henry Schumacher, manager of Swift

& Company's merchandising service, discussed new methods of merchandising, particularly prepackaging for self-service. He indicated that, with the economies effected by mass production and the development of new markets for by-products, the meat business has grown—and will continue to grow so long as the changes are economically sound.

J. W. Coffman, vice president of Kingan & Co., Indianapolis, reviewed the history of collective bargaining from the early 1930's to the present. He pointed out that the bright spot in the progress made through peaceful collective bargaining is the many fringe benefits which employees in the industry enjoy—more than workers in any other major national industry. With new technological improvements in the processing end, he expressed the hope that conditions of the industry will improve even more than in the past.

Oscar Mayer, III, vice president, Oscar Mayer & Co., spoke on "Economic Problems Concerning Both Management and Labor." Among other things, he contended that the price of meat at wholesale and retail levels depends primarily upon supply and demand and, unlike many other major industries, is not determined by the cost of the product or wages.

Wesley Hardenbergh, president, American Meat Institute, discussed "Research Problems in the Meat Industry."

Frank D. Green, vice president of Armour and Company, introduced two

speakers from his firm. Sam Teitelman, manager of market research, talked on "The Problem of Self-Service." E. L. Heckler, manager of public relations, discussed that phase of the meat packing industry's activities.

Max Cullen, director of meat merchandising for the National Live Stock and Meat Board, presented a meat cutting demonstration at one of the sessions. Representatives of large retail chains also spoke.

Union delegates at the meeting unanimously authorized the national packinghouse negotiating committee to take immediate steps to reopen the master agreements with the four major packers to negotiate a general wage increase and a program for insurance, hospitalization, medical and surgical care.

Another action taken by the delegates was to approve a program pertaining to importation of meat and meat products. Recognizing that in order to achieve a stable world economy, it is necessary for this country to purchase goods and services from our friendly allies, the union will cooperate with all other organizations to retain a well-balanced foreign trade program.

Excerpts from the speeches delivered at the meeting are given here.

#### COFFMAN—

"Through collective bargaining came the benefits of a minimum work week. As I recall, the packing industry was one of the first to embark on a program for a guaranteed minimum work week for all regularly employed workers.

"There were also other benefits of a major nature in the form of improved wage rates, recognition of seniority, rate differential for shift workers, paid vacations, extra compensation for emergency work, premium pay for overtime and holidays, life insurance, group surgical and hospitalization insurance, sick leave benefits, improved medical services, allowances for clothes-changing time, holiday pay, clothing and meal allowances, and retirement income.

"The end result of these improved wage and other benefits has had the effect of more attractive incentives. Overtime pay is considerable and leisure hours are enjoyed to a greater degree, all of which permits the worker greater freedom of action, improved sense of security which enables him and his family to take their place with dignity within their community.

"There has been for some time, and currently is, a friendly and cooperative attitude between packinghouse managements, their working forces, and those who represent the workers. The trend in collective bargaining is to continue a frank and friendly attitude towards problems of mutual interest.

"As progress was made in collective bargaining, it is to be noted in a great many instances we lost some ground as it applies to pride of workmanship. I would urge that every employee take enough pride in his workmanship to

make certain that each lot of merchandise will meet high standards of quality.

"I would also urge that we at all times keep in mind that we cannot have a full measure of both freedom of action and security. It should be noted that if we have all of the freedom of action that we desire, we are likely to have less security or vice versa. It should be kept in mind that there must be a balance maintained with this respect to protect our mutual interests.

"We must face the facts that there must be greater productivity. In my opinion, greater productivity is the only means with which we can hope to maintain our way of life."

#### SCHUMACHER—

"Just before World War II some combination food stores decided to expand their self-serve grocery operation to meats, and self-serve meat departments showed sales increases.

"The conversion to self-serve groceries was gradual, but the conversion from service to self-service meats will be even more gradual because many

housewives today rely on their dealer to get the quality they want and information about meat.

"As we look at the modern food store, we realize that we must do everything we can to promote the sale of meat. Thirty years ago a store was selling around 1,000 items. Today the store offers 5,000 items for sale.

"If customers can't buy meat at nights, they will buy other products. They just won't be regimented—and they don't have to with the wide assortment of other foods that are offered in the store of today. Self-serve meat could permit daytime working and night-time selling. Customers would simply serve themselves from the self-serve case at night, the preparation by the meat-man done in the daytime. If we in the meat business do not make it possible for the customer to buy the products we produce in our plant when the customer wants to do so, we are working to our own disadvantage. After all, our job is to sell meat whether it's service or self-service.

"Meat packers traditionally have re-

(Continued on page 22)



#### DRAMATIC ANIMAL BRUISE LOSS DISPLAY

"No Fairy-Tale This" was the attention-getting title of a 20-ft. multiple unit display designed by Livestock Conservation, Inc., and used at the recent 1953 Iowa State Spring Market Hog Show at Cedar Rapids. The display features proper hog marketing practices which will bring the highest return.

One of the units was an array of actual pieces of bruised pork cuts and the corresponding dollar losses they represented. Another demonstration featured was a 16-in. pitchfork tine removed from the back of a hog during processing (on board at far-right in the picture). Various bruise weapons used to drive hogs—a collection which would frighten a gangster—completed the exhibit.

The display itself created a great deal of comment. Its children's story motif effectively drove home the principle of the profits to be gained through livestock conservation.

Highlight of the show was a discussion on the desirable characteristics and probable market trends in the swine business, presented by W. F. Etz, vice president in charge of the provision department, Wilson & Co., Chicago.

The purpose of the show is to interest the Iowa farmer to produce to meet the needs of the swine market. This year's sponsorship came from the Iowa Swine Breeders Association, Agricultural Bureau of the Cedar Rapids Chamber of Commerce and Wilson & Co.

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# SANDY

*The cooler salesman*

## Tells How To Sell Beef

**J**UST call me Sandy. I've been a beef salesman for more than 25 years. During that time I've learned a lot of things about selling beef—and many of them were taught me by five or six men who preceded me in the business.

Now it's time for me to pass along a little of my knowledge and experience to younger cooler salesmen.

The fundamentals of selling beef, veal and lamb were taught to me by one of the best salesmen in the business. This man knew beef; he knew figures; he knew the language and butchers like to hear—"these cattle will make you a nice profit or build your business." He never lied to a customer. Confidence was his greatest weapon. I learned never to lie to a customer; tell the truth.

First, learn all you can about beef—the confirmation, the finish and the quality. Learn to know the people you deal with.

Beef men do not go out on the street. They are advanced men who stay in the plant and keep the packinghouse going. Keep in mind one thing, if beef, veal, lamb and pork are not sold they cannot be killed and the plant cannot operate. Learn your customers; learn the kind of beef they use; that is whether they use cows, bulls, steers or heifers.

Some customers want lean cows, so please do not sell them lean cows and then send them fat ones. If you do not have what the man wants, tell him so. He'll like you the better for your honesty and you can then try to sell him what you do have.

If a butcher wants a 450-lb. steer, don't send him a steer weighing 300-lbs. or 600-lbs. and expect him to keep it. Even though he may accept it, don't be too happy about it as you may lose him.

Lots of times the boss may get you rattled by asking "who are you working for". You may as well tell him you are working for every butcher you know because, without customers, you are lost.

Remember one thing. When you sell customers who do not see the beef, don't forget that *beef is not molded*—it grows. If you build up too good a picture, your customer imagines a better one. Then, regardless of how good the beef you send him may be, it is nothing as fine as he expects. Remember, you help your boss when you gain a customer. You also help him by not having beef returned.

I was once told "I'll never fire you for selling beef; I may tell you about it when you sell too cheap, but if you let beef hang too long and become distressed merchandise, too old for even a decent cheap sale, look out."

I personally feel that beef should be sold within a few days from the time of slaughter.

One of the best ways to help your boss is by always being truthful with him. Even if you get "bawled out," tell the truth. Why? So he will know how to buy. If the market is one price, don't say you can get more just to make him happy. He will be very unhappy when he sees the result. If you tell your boss the truth, he can buy live cattle accordingly.

You can help your boss by not being a center cut salesman. Learn to sell all kinds of beef and all classes. There are times when your boss cannot obtain perfect cattle. Never ridicule any purchases the buyer makes. Remember, beef is money and who can ridicule money? The buyer, like you, knows when he has made a mistake. I, just once, told the boss "I can't sell those heavy cattle." The boss' answer to that was "you can if you will; you will if you stay here." I sold them.

Remember, the first few cattle you sell out of a lot or rail, do not tell the story. The last few tail-enders do. It's better to sell the rail for the right price and make money than to pick your best cattle to sell and forget the rest. Always think of this: If I sell the best for this price, what will I receive for the poorer ones? If you have customers who cream your better cattle, charge them the top dollar. Even your cheap buyer will try to top your cooler and leave you with the poor end. Watch them.

Cows are frequently bought by jobbers. They usually buy a rail at a time so it is best to line up your cows accordingly. Never keep your good cows with cutters or canners as they make the better cows look bad. Line your good cows on one rail and if you have a few that don't look so good, maybe a yellow cast or weak on cover, mix them in. Keep a few of your better cows on each end of your rail. A good trick, where you can do it, is to line three or four good cows, a couple off breed, three or four good cows, etc. Do the same with your good steers and heifers.

Be sure your customer has all ten fingers. I learned this from a sale made years ago by one of the best cooler salesmen in the business. He had priced a lot of cows straight across for 10c. The salesman and customer spent some time looking the beef over and, after some arguing the customer decided to look them over again. When he walked to the far end of the cooler, he turned and held up all fingers. Our salesman said "O.K.," thinking it was 10c a pound. When it came time to write up the sale, he found out the customer had one thumb cut off at the knuckle. He got the



cows for 9½¢. In those days ½¢ did not mean too much, but you can imagine the loss today.

Don't be the type that runs to the boss with every sale. Learn to make your own decisions and try to make them right. However, you should keep your boss posted on your sales as the market means being in business to him.

Remember, if you have a sharp buyer, come early in the morning. The market is usually up.

One sure way to tell a rising market is when customers whom you have tried to reach begin calling you and want to do business. Check with your chain stores. Chain stores are no chiselers. They need a steady supply of beef and will always pay market because they cannot afford to run out of beef. They will also tell you when the market drops because they depend on you if you have been doing business with them steadily. They know you are interested in their business and are killing cattle for them.

All kinds and types of customers are needed. There are times when cleanup men are necessary—buyers who will purchase anything so long as it is cheap. There are times when you are going to have undesirable beef, or occasions when beef just will not move and sales are down. When these times come, talk with your boss. He probably already knows the market is bad, but let him know you are thinking of his best interests. There may be some reason why he wants to keep his kill volume up and keep moving beef, or he may want to cut his slaughter and lay off men until things start breaking better. Try to relieve the boss from every worry you can so that he can concentrate on his buying or business conditions.

The boss usually has a nice way of telling you at times that the cattle are worth more than you are getting for them. If he is right, say so. If he is wrong, say as little as possible but tell him what the market is. If you are right, he will tell you to sell. If he knows before you do that the market is stronger, he will tell you to hold. It may be that the boss is just checking you. Most real bosses don't want a "yes" man, but do want a man who is honest with them, who speaks what he thinks and stands his ground. Remember, if the boss thought enough of you to put you in charge of pricing his cooler, he respects your knowledge.

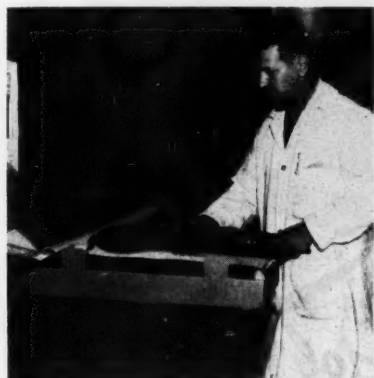
I am one cooler man who does not believe everyone should know the rail cost on beef. We all know that if it looks cheap, we have a tendency to sell cheap. If it is too high, we hold too long. Sell on the market but make it a point to know your market. Don't listen to what other packers are doing—find out. Read your Daily Market report and you will then be able to judge whether cattle are up, down or steady.

Here are a couple of more things to remember:

The first important act of any salesman is to be sure to check his customer's credit. Second, if a party accepts beef at \$2.00 a cwt. above market—beware.

Get your money when due, or do not sell unless your credit manager gives the word. Work hand in hand with the credit manager. All kinds of tricks are pulled by all kinds of customers.

**EDITOR'S NOTE:** Another article by "Sandy" on "Breaking Beef" will appear in an early issue of THE NATIONAL PROVISIONER.



Sausage is inserted in box . . .



Ears are glued and pressed.

## Making the Container Fit the Product

THE streamlining of a shipping container to fit the product, with resultant economies in container cost, is exemplified by the carton developed by the Rose Packing Co., Chicago, working in conjunction with the Stone Container Corp. of the same city. Besides expediting the job of packing the product, and subsequent handling and storage, adoption of the new container has reduced the container costs for the specific product by \$10,000 per year.

William R. Rose, plant engineer, noticed that the conventional carton for shipping Canadian bacon, a major item of production at the Rose plant, furnished an excessive amount of protection in some respects, but offered the product minimum protection in stacking. The conventional flaps, which were lapped inward, glued and sealed, added to the cost of the unit without adding to its strength. The container

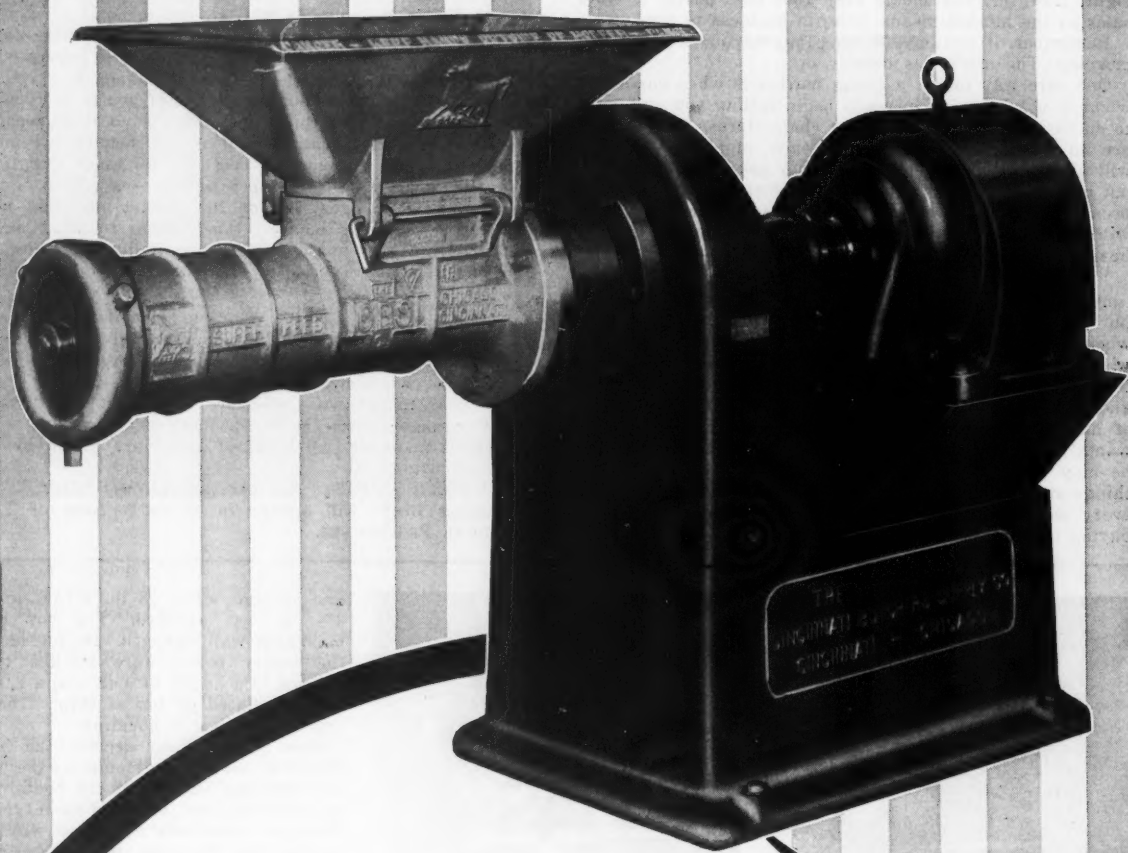
in use at the time was 6 in. deep and the long, relatively thin pieces of Canadian bacon were placed in it in two layers. Rose felt that the sides of the box provided a minimum of stacking protection with the bulk of the weight load being transferred to the product itself.

Accordingly, he and W. R. Gleason, plant superintendent, experimented with various types of containers supplied by the Stone organization. First, it was decided that the comparative light weight of the product did not require the strength of fibreboard, thus corrugated boxes were selected. It was further decided that the principal objective was to prevent crushing during handling and storage, and that the telescope type box with its equivalent of reinforced walls would give the best protection. After various boxes were manufactured and tested in shipping

and storage, a box 38 in. x 13½ in. x 3½ in. was selected. The box has maximum wall strength. During tests, the empty boxes were stacked two abreast to a height of 4 ft. and a 2,000 lb. load placed on top of them. There was no evidence of buckling.

Rose and Gleason decided the box should be sealed by glueing, as the flat and extended surface of the container did not lend itself to wire or band tying. However, there was no known way of glueing the telescope box. Necessity was the mother of invention. The bottom part of the box was provided with four lan ears which, when the top was placed in position, would protrude above it. The ears are used to provide the sealing surface on which the glue is applied. Industrial tape is used to supplement the seal of the four ears.

In actual packaging operation, four to five pieces of Canadian bacon are placed in the container by the first operator who calls out the piece and weight count. The next operator places the top over the ears and glues the ears, pressing them down to the top of the box. He then places an iron frame on top of the ears. Weighing about 10 lbs., and provided with a handle for easy lifting, the frame has four stubs which rest on the ears. The final operator makes a seal with industrial tape. The boxes ride on a roller conveyor to the takeoff station where the metal frame is removed and the sealed carton placed on a pallet for storage or shipping. The cartons are stacked to a convenient height of about 18 and moved about by an industrial truck. Palletized movement of the product throughout its entire distribution pattern has materially reduced the handling requirements. The boxes will fit two abreast on a standard grocery pallet.



## Choose a grinder to fit the job

"BOSS" Grinders are built in a variety of styles, and with drives and capacities (800 to 15,000 pounds per hour) to meet the requirements of each individual user. The grinder illustrated is the "BOSS" GRINDER No. 523. It is operated by a

standard motor through flexible coupling and hardened and ground helical gear, planetary type reducer, totally enclosed and running in oil. Base is of heavy cast iron construction. Oversize hopper of heavy steel, Super-Feed Cylinder, Feed

Screw, and Ring are hot tinned after fabrication. It is built in two sizes: 25 H. P. (10,000 pounds per hour with super-feed cylinder and screw) and 40 H. P. (15,000 pounds per hour with super-feed cylinder and screw).

### AND GRIND FOR LESS

"BOSS" Grinders meet all requirements for economy and convenience of operation. Bearings are ample in size, properly designed, and easy of access. Hoppers can be fed from floor level, and tilted for access to cylinders. Cylinders clear all standard size sausage trucks. Parts which are subject to wear are also economical to buy and convenient to replace.

**DO THIS!** Write today for a free copy of our Sausage Machinery Catalog No. 627-A. It gives complete details of construction and operation

for this and other "BOSS" Grinders, and for the "BOSS" line of Cutters, Stuffers, and Mixers. You may need such information soon.

Inquiries from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



# MERCHANDISING

## TRENDS AND IDEAS

### Success Story:

#### Good Lard Deserves Attractive Container

Lard ceased to be a selling problem for William Focke's Sons Co., Dayton, when it began packaging this product in attractively imprinted, round, rigid containers, the company revealed.

Decision to switch packages was made despite the fact that the firm's operations department was satisfied with the traditional package. They claimed the old one was suitable to a hand operation by a few employees.

The sales department took a different approach. After a survey of the problem, Sales Manager Elmer Focke said he felt the only chance the packer has to fill his share of the housewife's shortening needs is to pack lard in a container which will attract her attention and serve as a real utility package that withstands the punishment of repeated handling. The "Liquid Tight" paper container meets those requirements.

In general, the Focke management has become convinced that first-grade lard must carry a first-grade package and that if this principle were widely adopted in the industry it would help develop a little better price.

Liquid Tight Containers are manufactured by Champion Container Co., Continental Can Co., Fonda Container Co., Michigan Paper Tube and Can Co., Miro Container Co., Sealright Co. and Sutherland Paper Co.

### Salesmen's Wives Back Husbands to Hilt in Dixie Wiener Contest

By means of a contest which offered prizes to salesmen's wives, Dixie Packing Co., Arabi, La., increased its wiener sales 156 per cent during the Lenten season, when meat sales usually are dull.

The company's 12 salesmen were divided into four teams of three each. Key men in the company, including the office manager and the shipping clerk, were placed as captains. To instill enthusiasm, the contest was announced at a dinner-dance.

The competition ended a week before Easter, at which time the cash prizes were presented: To the wife of the salesman selling the most Dixie Belle wieners, as well as to the wife of the captain whose team sold the most, a \$100 merchandising order for an Easter outfit; to the runner up salesman and captain's wife, a \$50 order.

Needless to say, the wives kept right behind their husbands, as did their children. Interest ran high as the company mailed each week a progress report, and the result was a successful campaign.

### Packaging Contest

Eight different package design awards plus the Irwin D. Wolf award for the best package or packaging program of 1953 will be made by the Package Designers Council. Purpose of the contest is to stimulate creative management thinking about packaging as a merchandising tool.

## Briefs IN THE NEWS ON Selling Meat

Atomic canning appears to be "just around the corner." With the proper impetus and further technological work, in five years it could be commercially used for some classes of foods. So said L. E. Clifcorn, Continental Can Co., before the Southern California chapter of the Institute of Food Technologists.

\* \* \*

Dallas City (Tex.) Packing Co. is using small newspaper insertions to inform church and Parent-Teacher groups in the area that it will gladly provide a 10-lb. box of wieners for their fund-raising activities.

\* \* \*

They probably won't offer serious competition for meat, but Norwegian whale steaks are now on retail markets throughout the United States. The steaks are packed in Norway for Norse Foods, New York, in a Milprint package. Instructions advise to "cook in the same way as you would a beef tenderloin steak."

\* \* \*

Swift & Company is going to use what it believes is the most dynamic selling theme in shortening history to promote its Swift'n'ing. Experimental work at the University of Chicago showed that potatoes French fried or pan fried in lard or lard shortening are more digestible than potatoes cooked or boiled in water. "Digestibility" is the key word for surveys have shown that what women want most in a shortening is better performance and digestibility, Swift experts say. So its

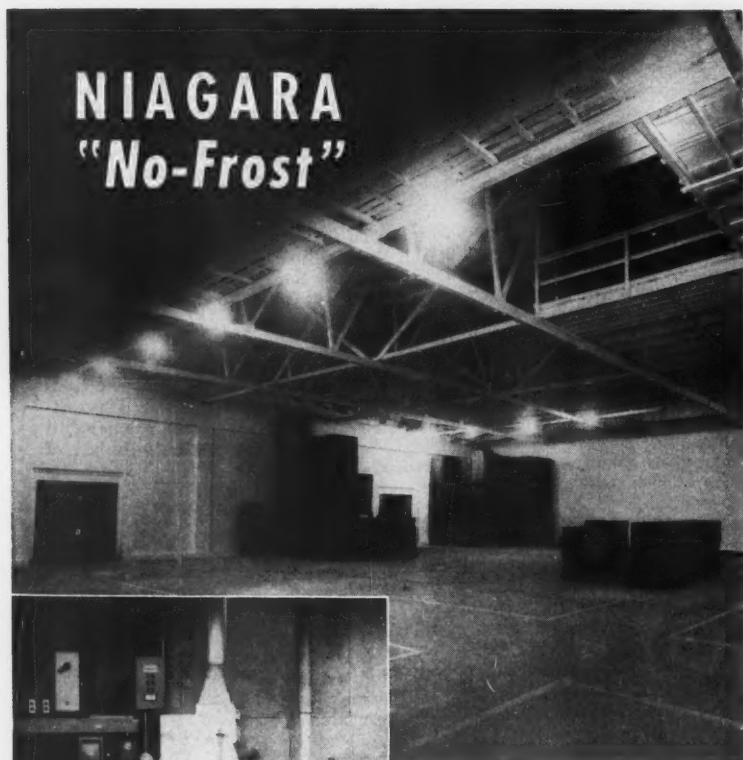


EASY-TO-CARRY 6-tin Dash Dog Food carton is being distributed nationally by Armour and Company in connection with its "Name the Puppy" contest. Brown and white carton contains complete contest rules, plus the prize list and entry blanks. The grand prize is a circus-trained pony, a complete cowboy outfit, a saddle and bridle and \$1,000 for feeding and stabling expenses.

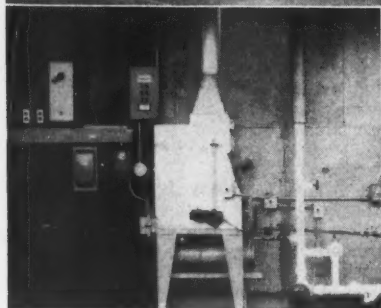


BEEF SANDWICH STEAKS with Gravy is the latest addition to Swift's line of Premium Canned Meats. Packed in gravy, and sliced wafer thin, the steaks are ideally suited for quick, hot sandwiches. Sliced from carefully selected beef rounds, these steaks are packed not less than seven to the can.





## NIAGARA "No-Frost"



*Frost and Ice Never Form  
in this  
Frozen Food Storage*

### **SAVE TROUBLE AND EXPENSE EVERY DAY IN PRE-COOLING, FREEZING AND STORAGE; PROTECT FRESH OR FROZEN FOOD QUALITY**

The Niagara "No-Frost" Method gives you always the full capacity you paid for in your refrigeration, NEVER, not even partially, interrupted for defrosting. You can handle large "live" loads easily. The controls are simple and always give you accurately the temperature and humidity you want. Temperatures never rise to interrupt the "pull-down". You are free of troubles; your rooms stay clean and sweet with easier maintenance and less labor. You save power; your compressors run at higher suction pressures. For every refrigerated room for temperatures below 32° F. this method gives you better product quality at lower operating costs. Many of the finest installations in the industry, both large and small, prove the benefits of the Niagara No-Frost Method.

Write for the No-Frost story and data on its application to your problem. Ask for Bulletin No. 105.

#### **NIAGARA BLOWER COMPANY**

DEPT. NP 405 LEXINGTON AVENUE, NEW YORK 17, N. Y.

**OVER 15 YEARS OF SUCCESSFUL EXPERIENCE  
PROVES THE VALUE OF NIAGARA NO-FROST**



ONE OF KANSAS CITY'S busiest intersections is the site of this spectacular, promoting bacon products of the Reitz Meat Co. of Kansas City. The animated pig moves the pointer in his foot up and down. A bulb is attached at the end for an effective night display. Sign can be seen from the air.

promotion in magazines, newspapers, on the Don McNeill Breakfast Club, etc., will stress this characteristic of Swift'ning.

\* \* \*

Armour salesmen will show the boss how it should be done in Armour and Company's "Manager-for-the-Month" program during May. At each of the company's nearly 300 branch house and plant sales units an honorary sales manager was elected. The men will spend a week at headquarters while the regular managers will make their sales calls. The honorary managers will be competing for a week's trip to Chicago to serve as honorary general branch house or honorary general plant sales manager.

### **Symposium Evaluates Progress Toward Improving Canned Meat**

A two-day symposium on canned meats for armed forces use was held in Chicago recently to evaluate work on a program to improve canned meats. The specific goal is to develop canned meat items which will rival properly prepared fresh meat products in initial acceptability and which will be capable of remaining highly acceptable and free from health hazards after storage for one year at 100° F.

During the past year the Quartermaster Food and Container Institute for the Armed Forces, Chicago, has worked intensively on this project. The symposium, March 31-April 1 at the Palmer House, Chicago, was jointly sponsored by the QM Institute and the National Research Council Advisory Board on Quartermaster Research and Development, Committee on Foods, Subcommittee on Animal Products. Scientific and technical facts concerning the quality and stability of canned meat products, as well as the direction of future work, were considered.



## AMIF Studies Show Value of Animal Fat in Animal Protein Feeds

Improved farm production of beef and pork—in the face of expanding production costs and decreasing farm labor—is promised by recent scientific research, the American Meat Institute reported this week.

"The secret," said the Institute, "lies in including adequate quantities of animal fat as a regular ingredient in making up protein supplements for animal feeds. Possibilities in the case of pork are indicated by the growing of hogs to market weights in four to five months rather than the usual seven to eight months. In beef, steers fed high levels of fat along with the usual protein supplements required about 100 pounds less feed per 100 pounds of weight gain than did steers fed low fat levels. These developments are increasingly important in view of high prices of feed, especially corn, in relation to the value of meat animals, particularly beef cattle.

"The pork experiments were conducted at the University of Missouri. Beef research was conducted at the Texas Agricultural Experiment Station.

"Another advantage indicated by the quick growing of pigs is that they can produce lean pork—a meat type carcass grading choice No. 1. The rib cuts of beef steers fed high fat rations contained a higher percentage of lean in relation to fat. The meat protein supplements containing quantities of fat also provide other valuable nutrients, such as riboflavin, pantothenic acid, niacin, vitamin B<sub>12</sub>, choline and bone.

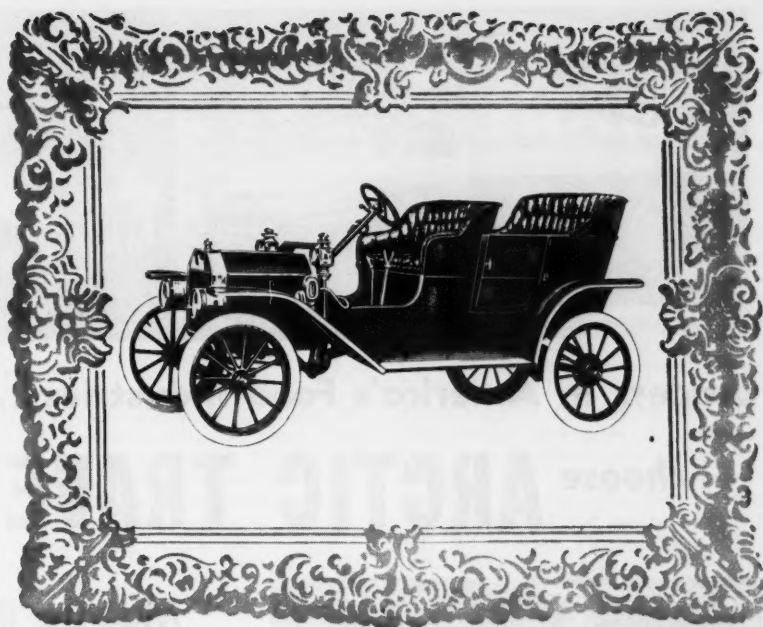
"Experiments conducted at the American Meat Institute Foundation also indicate that in high energy rations, even a small amount of fat along with animal protein concentrates may prove important in poultry feeding requirements.

"One of the foremost reasons for the importance of including animal fat as a regular ingredient in meat protein supplements is that the fat content of feed meals of vegetable origin has been lost through the solvent oil extraction process which has gained popularity over the past ten years."

## Congress Will Study Economic Problems

A broad economic study including whether or not standby price and wage controls are needed will be undertaken by the Congressional Joint Economic Committee. The agenda will include a general study of the economic transition period ahead, foreign trade and the implications of the decline in farm prices to general economic stability. Two subcommittees will be appointed to conduct the public hearings and the studies.

*Take an interesting few minutes trip Up and Down the Meat Trail.*



## IT DID A JOB IN 1908\*

The 4 cylinder 20 H.P. Model T Ford made its appearance in 1908 and quickly revolutionized the automobile industry. At \$850 it brought a dependable car within the price range of almost everyone.

You undoubtedly have equipment in your plant that was just as revolutionary years ago. It, too, has served its purpose. By keeping obsolete and outmoded equipment around, you are doing yourself a double disservice.

When you attempt to keep old, worn out equipment running, you spend more in maintenance and repairs and at the same time you increase your labor costs.

We'd like a chance to show you just what Dupps, up-to-the-minute, equipment can do for you in your plant. Won't you write us.

*\*If you'd like a complete set of these antique automobiles, suitable for framing, just drop us a line.*

THE **DUPPS** COMPANY  
GERMANTOWN, OHIO



MANUFACTURERS OF  
**RENDERING AND SLAUGHTERING EQUIPMENT**



Leaders in America's Food Industries...

choose **ARCTIC TRAVELER**



## Mobile Refrigerating Units

The "Big Names" engaged in transporting meats and other perishable foods choose ARCTIC TRAVELER... the "Big Name" in Truck Refrigeration to protect their products in transit!

ARCTIC TRAVELER was the first truck refrigerating unit to offer 110/220 volt, single phase, AC electric standby. Considered mandatory by most national fleet operators, this ARCTIC TRAVELER feature enables you to plug in at your shipping dock for silent overnight refrigeration.

Every ARCTIC TRAVELER unit is simply designed and engineered so that any competent garage mechanic can keep it in top working order. Special factory training not required!



Dealer Franchises are available in some areas.



Write for further information and specifications of the various nose-mounted and skirt-mounted ARCTIC TRAVELER models.

**American**  
MANUFACTURING COMPANY  
MONTGOMERY, ALABAMA

N.Y. SALES OFFICE • 53-09 97th PLACE  
CORONA, LONG ISLAND

### Industry Research Leader Will Be Publicly Honored

The man who listened to the gripes of the GI's about dried eggs and inspired his staff of food technologists



VICTOR CONQUEST

and chemists to develop a product "they can't tell from fresh eggs" is the winner of the 1953 Nicholas Apert medal.

Victor Conquest, vice president, Armour and Company, in charge of research and development, will receive the honor at the annual meeting of the Institute of Food Technologists next month. The medal is awarded each year to a food technologist who has fostered the improvement of some food through research or better production methods. Conquest has devoted his entire career to such improvements—ten years as a production control technologist and 27 as an administrator directing the research staff of Armour.

While still in school, Conquest worked for Armour during summer vacations. He served in the Army during World War I. In 1919 he joined Morris & Co., later was taken over by Armour, and, except for two years, has remained with Armour.

Conquest is well known and regarded in chemical and scientific circles. He holds memberships and/or chairmanships in many of the important societies in these fields. To mention only a few, he is vice chairman, Council on Research, American Meat Institute; a member of the governing board and chairman, membership committee, Agricultural Research Institute; a member of the American Chemical Society and the American Institute of Chemical Engineers. He has contributed greatly to the scientific literature on a variety of subjects.

### PERSONALITIES

### and Events

### OF THE WEEK

►Urban N. Patman, Inc., is building a one-story concrete plant on a two-acre site near the Swift establishment on Vernon ave., in Los Angeles. The new plant will have 36,000 sq. ft. of refrigerated space and will have air-conditioned offices. It will be used for processing meats, including sausage manufacturing, curing, etc.

►Ten representatives of the meat packing and canned meats industry from the Netherlands are observing meat production and processing techniques first-hand in this country, in connection with a study sponsored by the Mutual Security Agency. This week the group was in Chicago to attend the annual convention of the National Independent Meat Packers Association at the Palmer House; the national conferences of the Amalgamated Meat Cutters and Butcher

Workmen at the Sherman hotel, and to visit the American Meat Institute Foundation at the University of Chicago. They will visit a number of packers and packinghouse supply firms, as well as the U. S. Army Quartermaster Corps, before returning to Europe in mid-June.

►The Nuckolls Packing Co., Pueblo, Colo., which had been in business more than 50 years, came to an end officially when a notice of dissolution was filed recently. The firm ceased operating during the last war.

►T. W. Parsons, Parsons Meat Co., Oakland, Cal., has been elected president of the Pacific Coast Meat Jobbers Association. Amondo Floccchini, Durham Meat Co., was elected vice president and Frank Fotenos, Fotenos Bros., treasurer.

►Jack Karp, formerly of New York City, announced the opening of the Karp Brokerage Co., Inc., at 327 S. LaSalle st., Chicago. Telephone is Harrison 7-6522.

►E. A. Beargon, advertising manager of the Albany (N. Y.) Division of



LEADING BRAINS IN THE MEAT PACKING industry collaborate to develop an industry public relations and advertising program for the American Meat Institute—the oldest industry trade association. This picture was taken during a meeting of the current committee and AMI staff members. FROM LEFT TO RIGHT: Pendleton Dudley, Dudley, Anderson & Yutzy, New York public relations counsel; G. William Birrell, Kunzler & Co.; R. W. Unwin, Reliable Packing Co.; J. W. Christian, Cudahy Packing Co.; Henry Stepp, Armour and Company, and Vernon Schwaegerle, AMI. FRONT ROW OF LEFT WING OF TABLE: Gene Turner, Stark, Wetzel & Co.; H. H. Corey, Geo. A. Hormel & Co. and AMI chairman; H. R. Davison and A. P. Davies, AMI; L. E. Kahn, E. Kahn's Sons Co., and A. W. Brickman, Illinois Meat Co. BACK ROW OF RIGHT WING OF TABLE: George W. Stark, Stark, Wetzel & Co.; J. M. Foster, John Morrell & Co.; G. M. Lewis, AMI; C. O. Hustung and W. K. Ziegfeld, Leo Burnett Co., advertising agency; Norman Draper, AMI; Philip H. Schaff, Leo Burnett; T. J. Wallace, Peters Sausage Co.; P. E. Petty, Swift & Company; George Buchy, Chas. G. Buchy Packing Co.; Geo. A. Schmidt, jr., Stahl-Meyer; J. F. Krey, Krey Packing Co.; Oscar G. Mayer, Oscar Mayer & Co., and Wesley Hardenbergh, president, AMI.



**PIN-TITE**  
Reg. U.S. Pat. Off.

*Extra Strong!*

**SHROUD CLOTHS**

with the **RED STRIPE**



**PIN-TITE** is the best shroud cloth for you! Outlasts ordinary shrouds many times over. Pulls tight without tearing. Special weave permits complete aeration. Bleaches white and marbleizes. The bold red stripe identifies the *Extra Strong* pinning edge. Save time—Save money—Use **PIN-TITE**. Mail the coupon for your free working sample.

**FORM-BEST**  
Reg. U.S. Pat. Off.

*Full Length!*

**STOCKINETTES**



**FORM-BEST** forms your hams better . . . absorbs less . . . boasts an absolute minimum of shrinkage. This is the stockinette you've been hearing about . . . the full length stockinette that is stronger and more elastic . . . **FORM-BEST** stockinettes can be applied in half the time—easily and quickly. A trial will convince you.

Use the coupon below for free samples and prices. **SEND NOW** and receive a valuable, free "SURPRISE" GIFT!

THE  
**Cincinnati**  
COTTON PRODUCTS CO.  
Columbus, Alfred and Cook Streets  
CINCINNATI 14, OHIO, U.S.A.

Gentlemen: Please send free samples as indicated below:

☐ **PIN-TITE SHROUD CLOTHS**, Size .....

☐ **FORM-BEST STOCKINETTE**, Size .....

Name.....

Company.....

Address.....

City.....Zone.....State.....

Tobin Packing Co., was one of the speakers at the annual "Meet the Senators" party in Albany. The Senators are Albany's representatives in the Eastern Baseball League. Tobin is again sponsoring the baseball broadcasts of all Albany games in that league.

►Arthur L. Leonard, formerly a plant manager for Armour and Company, died recently at his home in Florida.

►The Dobeckmun Co., Cleveland, is celebrating its silver anniversary this year. The firm was founded by Tom Dolan, first and only president; Logan A. Becker, and John Munson.

►O. A. Maxey has sold his packing plant at Fairfax, Okla. to John H. Page, formerly of Ponca City, Okla.

►The winner of this year's "Boss of the Year" title, selected by polling

200,000 secretarial graduates of Speedwriting Schools, is O. E. Jones, executive vice president, Swift & Company, Chicago. The award was presented, along with one to the "Secretary of the Year," at a banquet in Chicago, April 25. Beginning with Swift as a clerk in 1912, Jones rose to become a vice president in 1936 and a member of the board of directors in 1941. Last year he was elected to his present position. The "Best Boss" devotes his non-business hours to his family, a first edition book collection and farming. Miss Elda Felton, who has been his secretary for 13 years, entered him for the contest.

►First Cooperative Packers of Ontario Limited, Barrie, Ont., has appointed James O. Simpson as general manager.

►Boneless Beef Co., Inc., Toledo, has acquired the plant and business of the McMahon Packing Co. Boneless will produce a full line of luncheon meats, sausage and smoked meats as well as



O. E. JONES

## Killing Technique Wins Award

The revolutionary method of putting hogs to sleep prior to slaughter, devised by Geo. A. Hormel & Co., Austin, Minn., won for Hormel the honor of making an outstanding achievement in food technology. The process has been given the biennial 1953 Food Engineering Award by a committee of 26 food technologists, headed by Dr. Samuel Cate Prescott, MIT food scientist. The award, which is sponsored by *Food Engineering*, will be presented to Hormel at the annual meeting of the Institute of Food Technologists in Boston, June 22.

frozen specialty items, Max S. Jaffe, owner, said.

►Frederick W. Hemsworth, owner of Hemsworth Wholesale Meat Co., Springfield, Mass., has been named by the city mayor as a member of the police commission. Hemsworth, who has been in the meat packing business for 32 years, the last 17 with his own firm, has been active in civic affairs.

►Twin Cities Packing Co., North Augusta, S. C., has received a charter to conduct slaughtering, meat packing and processing and wholesale meat operations in the state of Pennsylvania.

►Abe Cooper, president of Bernard Pincus & Co., Philadelphia, was named chairman of the sponsors committee for the thirty-fifth anniversary celebration of Beth Shalom Congregation. Samuel Cross, Cross Brothers, is a member of the committee.

►Two new wholesale meat companies have been formed in Philadelphia: State Fair Provision Co., 316-30 Calowhill st., by Joseph I. Lapin and Morris Lapin, and Monarch Steak Co., 850 N. 6th st., headed by Milton Cohen and Leonard Miller.

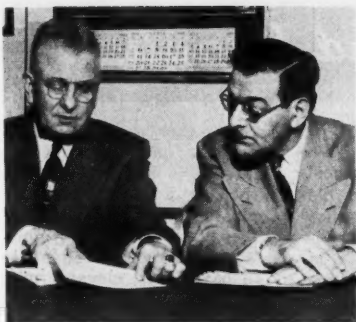
►Chris Finkbeiner, president, Little Rock (Ark.) Packing Co., spoke recently before the Malvern, Ark. Rotary Club.

►Maurer-Neuer, Inc., Arkansas City, Ark., bought several prize animals shown at the Kay County Junior Livestock Association 4-H Club Sale.

RICHARD REZANKA, center, retiring president, Miller & Hart, Chicago, receives the good wishes of H. E. Reilly, new vice president, left, and Conrad Tuerk, president. The occasion was a surprise farewell party at the Stock Yards Inn, staged by Rezanka's friends. About 300 industry leaders who attended presented Rezanka with a boat for his fishing vacation this summer.







NEWLY ELECTED officers of C. A. Durr Packing Co. are pictured here. At left is Arthur H. Mauthe, treasurer, and at right, Jerome B. Harrison, president, who succeeded his brother, the late David J. Harrison. Officers retaining their former posts are: Clara Durr Harrison, board chairman; Margaret P. Durr, vice president, and William M. Howard, secretary. Douglas A. Hasenauer was appointed sales manager of the Utica, New York packing company.

Harold Graham, assistant general manager, said the purchases were in line with the company policy of encouraging young producers to raise high quality livestock, using good breeding stock.

►The Schwartz Provision Co., formerly known as the Kay Brand Packing Co., Findlay, O., was sold recently to the Willard Garage, Inc. The prop-

erty sold for about \$25,000. The building was purchased to rent. The Schwartz firm operated the plant only a few months after buying it a year ago.

►A. L. Leonard, former plant manager of Armour and Company, Columbus, O., died recently. He had retired in January.

►Armour and Company, Seattle, Wash., held an open house recently in honor of Lester Bowman and to exhibit the plant's new sausage factory.

►M & D Meat Company, Inc., Manhattan, N. Y., has been granted charter of incorporation with directors Mary Gordon, David Ozerkia and Jack Ozerkia.

►John H. Luebke, livestock supervisor, Plankinton Packing Co., Milwaukee, Wis., has completed 45 years with the company.

►Del Donahey, who had been in the sales department for Cudahy Packing Co. for a number of years, died recently. He had been located at St. Joseph, Mo.; New York city, and was at the home plant at Omaha at the time of his death.

### VE. Quarantine Changes

As of April 10, federal VE quarantines had been imposed in Escambia county, Fla.; Oakland county, Mich.; Pulaski county, Mo., and Dyer county, Tenn. The quarantine was removed from Marshall county, W. Va.

...best sellers!

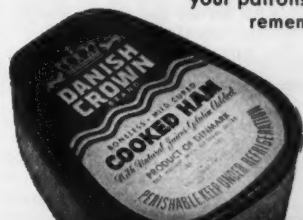
**"DANISH CROWN"**

and A.S.K. brands

**imported cooked hams**

**NO TRIM · NO BONE · NO WASTE**

These 9 to 11 pounders have that distinctive Danish flavor your patrons will remember!



THE HAMS that increase per-pound-serving profits!

**ALSO FAMOUS GREEN TREE LABEL  
ALL SIZES OF HOLLAND HAMS**

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**BALTIC TRADING COMPANY, Ltd.**

165 Chambers Street, New York 7  
Digby 9-4309

Representatives wanted for territories now open.  
Write for full information.

**ONLY 50¢ A DAY  
keeps your truck  
"REFRIGERATOR COLD"  
on hottest days**

with a **LOW COST**  
**AIR INDUCTION**  
**CONDITIONER**

#### FOR NIGHT HOLDOVER OF MEAT PRODUCTS

With the new AIR INDUCTION transformer package your truck can now be loaded with perishables overnight without fear of any loss, or running down of your truck battery.

Write today for complete information

**AIR INDUCTION CORP.**

122 West 30th Street, New York 1, N. Y.

Stop shrinkage, spoilage, sweating and discoloration—protect all your valuable meat loads, more efficiently, for as little as fifty cents a day.

The dependable Air Induction Conditioner costs less to operate than any other refrigeration method, actually less than ice bunkers or packing in ice. It never needs replacement parts, can't rust, can't break down.

This economical unit costs less to own—as much as 80% less than ordinary mechanical refrigeration units. Yet it keeps your truck uniformly cold during the hottest weather, even when you open truck doors repeatedly. Your meat stays moist and fresh—as fresh as when you load it.

Start today, protect your valuable meat loads for the scorching summer months ahead "the natural way." Order the amazing Air Induction Conditioner. It takes less than an hour to install.

#### CLIP AND MAIL THIS COUPON TODAY

Yes, send me more information on low cost Air Induction Conditioners.

Number of trucks \_\_\_\_\_

Inside Dimensions: Height \_\_\_\_\_ Length \_\_\_\_\_ Width \_\_\_\_\_

Please send me literature, prices, full information.

Name \_\_\_\_\_

Firm \_\_\_\_\_

Address \_\_\_\_\_

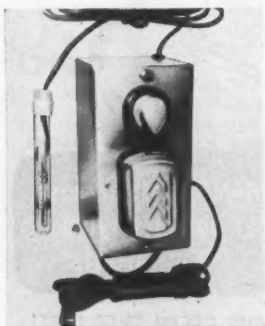
City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

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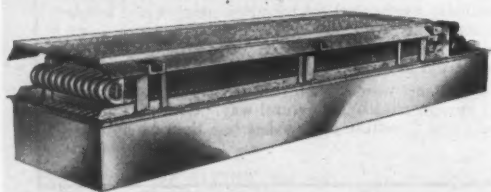
# NEW EQUIPMENT *and Supplies*

**AUTOMATIC WARNING DEVICE**—a self-contained alarm system for use in temperature controlled rooms sounds a warning buzzer when temperature ranges become unsafe for product. The unit plugs in-



to any 110-volt AC 60 cycle outlet and can be fastened to walls by a single screw. Called Thermo-Alarm and made by Mack Electric Devices, Inc., Wyncote, Pa., the unit consists of a sensitive thermostat enclosed in a hermetically-sealed, frost free tube. Temperature changes cause the thermostat to activate the operating mechanism which sounds the warning buzzer. The mechanism is contained in a metal box measuring only 3x3x5½ in. Thermostats are factory calibrated from 0 to 50° F.

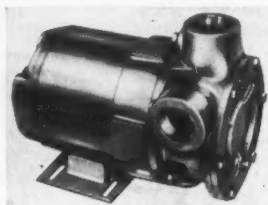
**FAST CHILL REFRIGERATION**—Advanced Engineering Corporation of Milwaukee has announced the addition of several new heavy duty Gebhardt units to its line of controlled refrigeration systems. The new series 200 is a fast-acting unit for hog or beef chill



rooms. Penetrating cold of high humidity is produced to chill quickly with minimum shrink. The series 300 unit is designed for boning and packaging coolers. It is said to be quiet and to circulate air at the ceiling level. The series 400 unit is of the automatic hot gas defrost type and can be employed in freezers to produce temperatures as low as -20° F. It is suitable for freezing, freezer storage and bacon chill service.

**RUBBER MAT CLEANER**—American Mat Corp., Toledo, has introduced a new product, in powder form, for cleaning all types of rubber matting. Available in 5-lb. packages, the product is said to remove efficiently organic oils and greases, as well as inorganic greases such as petroleum and mineral oils. It is not caustic and is said not to discolor, crack or deteriorate rubber goods. Cleaning time is said to be only a few seconds. The product also cleans linoleum, terrazo, vinyl, asphalt tile, enameled and painted surfaces, and wooden floors.

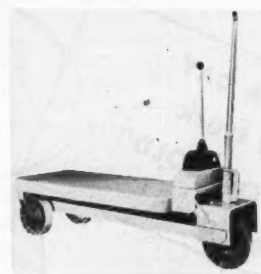
**TURBINE-TYPE PUMPS**—The close-coupled design of a new turbine-type pump line manufactured by the Aurora Pump Co., Aurora,



Ill., reduces the pump-motor assembly to small overall size. Because pump and motor shaft are integral, coupling noise and mis-

alignment troubles are avoided. Four different positions for suction and discharge connections allow installation flexibility. The pumps are available in capacities 3 to 30 gpm. and heads from 0 to 250 ft. The pumps are simply constructed,—the cover, inner ring and impeller are the only wearing parts and are made of bronze. Because the pumps handle vapor entrapped in liquid without losing prime, they are said not to vapor bind.

**LOAD LIFT PALLET TRUCK**—Market Forge Co., Everett, Mass., designed this Double-Faced load lift pallet truck for use where both single and double-faced pallets are employed. The unit is made entirely of steel and has a full 4-in. lift. It can be furnished with hinged adaptors to allow it to be used with skid platforms up to 12 in. underclearance. Overall width is 27 in., and forks are 9¼ in. wide. It



features simple hydraulic lifting mechanism, heavy duty fifth wheel steering arrangement and balanced spring handle hold up. It is available in 3,000-, 5,000- and 6,000-lb. capacities with either steel, rubber or plastic wheels.

**NEW MORTAR STOPS LEAKS**—A new material called Flexite has available a liquid chemical additive that makes a fast-acting leak-stopper out of ordinary cement. According to the maker, the Flexrock Co., Philadelphia, the product regulates the setting time of Portland cement, making it possible to stop direct leaks without removing hy-

drostatic pressure. Flexite is said to be equally effective as a water resistant plaster coat that seals off seepage and excludes moisture. The product has use in basements, elevator pits, engine rooms, tanks, reservoirs, on retaining walls, etc.

**STAINLESS STEEL KETTLE**—Built for the utmost in sanitation, this new kettle has no flanges, joints or crevices where bacteria or



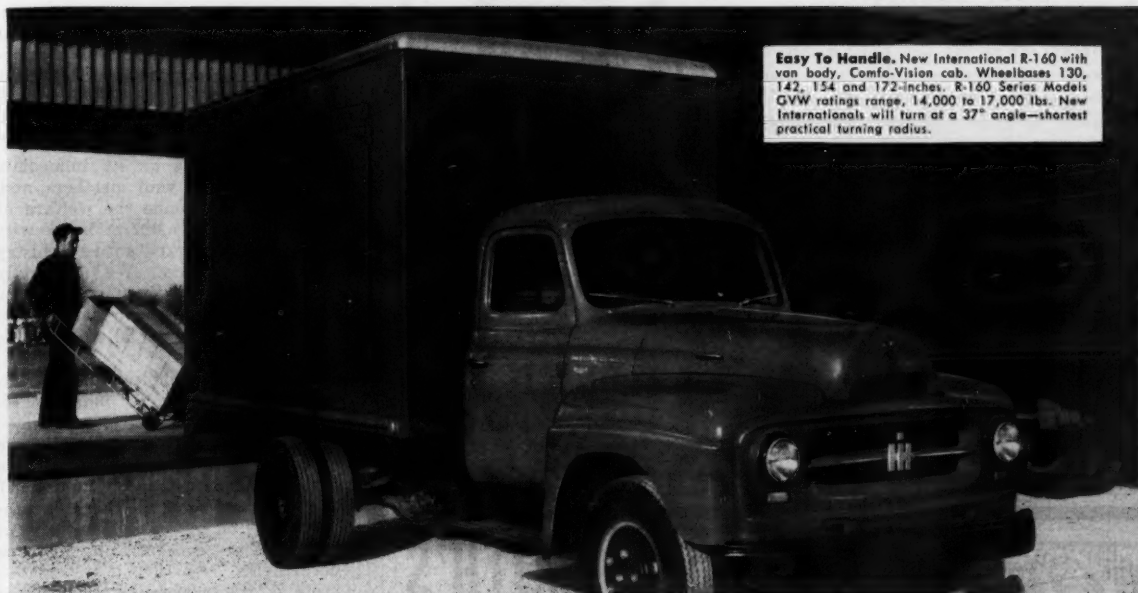
residue can collect. All joints are round and flush inside and out. The kettle, made by Hamilton Copper and Brass Works, Cincinnati, is available in 15- to 500-gal. capacity, either two thirds or completely steam jacketed and built for pressures to 125 psi.

**INSECTICIDE FOR ROACHES**—The Holcomb Research Laboratory, Indianapolis, Ind., has introduced a new type insecticide for control of cockroaches. Called Pressurized Roach Spray, the product, in a pressurized container, forces itself directly into cracks, crevices, etc., where roaches are known to hide and breed. It deposits an invisible film having both contact and residual killing powers. Containing Chlor-dane, DDT and other chemicals, the spray is said not to stain wood, fabrics or painted surfaces. The resulting film is colorless and non-toxic to humans. One treatment is said to be effective for up to eight weeks.

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## Packers Talk at AFL Meet

(Continued from page 9)

lied on packinghouse by-products to cover part of the cost of meat processing. This benefits both the livestock producer and meat consumer. Soapless soaps have cut into the tallow business. New types of soles and other substitutes have chewed into hide sales. Synthetic fibres have battered the wool business. All this means less return to the packer for his by-product. Everything that research can do must be done to develop new markets, to encourage farmers to keep livestock at high production levels so that employment in our industry can be kept at a high level.

### HARDENBERGH—

"Your union has as its immediate aim the welfare of your members, and, beyond that, I assume the welfare of the industry. Our association likewise has the welfare of the entire industry as its principal aim. We constantly strive to help the industry become more efficient, which we believe makes it a better industry for all of us to be connected with.

"Research is probably the most important single factor in industry today.

"What are some of the things we are doing in the laboratory of the American Meat Institute Foundation? While we have some 50 research projects going on in our laboratory at present, we are concentrating in three general fields.

"One is the prevention of spoilage and the conservation of product through better methods of handling and processing. One project in this field is the use of di-electric heating to process meat products quickly and at uniform temperatures throughout. I have here a boned ham which was cooked with di-electric methods. It took 17 minutes to cook this ham and it is a completely sterile product. To achieve the same degree of sterilization by conventional processing methods, would require some eight hours and would result in a product so overcooked at the surface that it would be commercially unsatisfactory.

"Another project in this same field is meat dehydration.

"I have some samples of dehydrated meat here for your inspection. We are trying to develop a product that will stand up under varying storage and distribution conditions and that will re-hydrate easily to look and taste like fresh meat.

"What impact is this research work going to have on you and on others employed in the industry?

"I don't know that that question can be answered with certainty, but it seems probable that anything that is done to improve the industry, to make its products better, and more acceptable to the consumer; any new uses found for products now at a marked disadvantage competitively, or any im-



provements effected in those products which will make them more competitive with substitute products, will have a beneficial effect in expanding the industry's market. Obviously, an expanding industry is a better industry from the viewpoint of employment, and almost every other viewpoint, than an industry that is standing still or going down the hill.

"It seems perfectly clear in these days when research is creating whole new industries, crippling other industries or putting them out of existence that our industry should use research freely, not only as a defensive weapon to insure that our own industry will not be researched out of existence, but also as a constructive move to try to make certain that our industry will not either go backward or stand still but will go forward."

#### MAYER—

"Our industry must supply the consuming public to the utmost of its ability with factual information and material on important matters concerning our industry to help correct misconceptions with facts.

"Next, I believe it is the responsibility of all meat packers to help supply factual information on these matters to their employees so that they will become better informed on as many of these points as possible. Here I believe much room for a better job lies ahead because only a few packers to my knowledge have done much along these lines thus far. By assuming that more packers do their part in this manner in the future, here is where employees in the industry can be of real help by taking this information and becoming stronger boosters than ever for meat among all of their acquaintances at home.

"My third major point in meat industry economics has to do with a plea for continuing improvement in employer-employee relations. . . I acknowledge that progress for working people in past years necessarily involved a considerable amount of strife and turmoil when unions were striving for recognition. But they have now gained this just recognition and my remark on industrial peace is forward-looking. I therefore believe that more can be gained in the future through continually improving employer-employee relations throughout our industry and all industry than through any other course of action.

"The stature of labor has matured remarkably during the past 20 years, before which labor was largely engrossed in fighting for recognition on the American scene. By the same token industrial management in this country has also acquired a much stronger sense of public service and responsibility toward all groups with which it deals than it had in the earlier days of industrial development.

"In our own industry I think employer-employee relationships are generally good but, like many other things,

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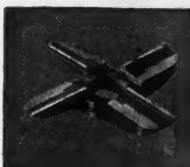
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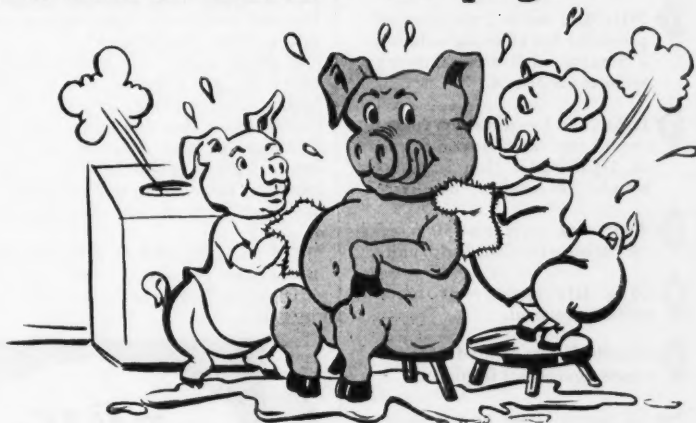


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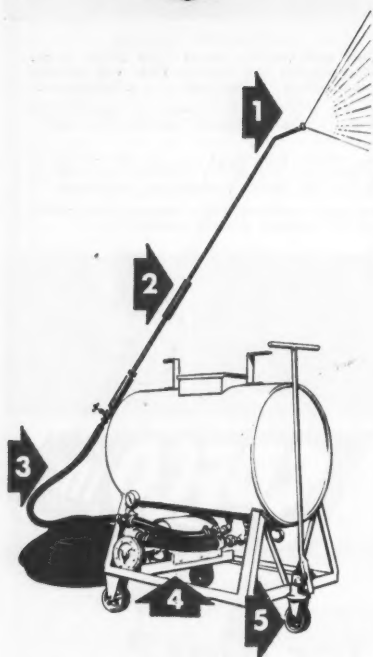
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still leave room for improvement. Since it takes two to make a quarrel, so likewise I mean that improvement must come from both sides of the bargaining table in order to be of permanent value. This I urge upon every single management in our industry and upon every local and international union representing employees in the industry. I might add that your own Amalgamated Meat Cutters and Butcher Workmen union has set a wonderful example of policy with respect to employer dealings, a policy of willingness to negotiate at the conference table until all possible means of solution have been exhausted before taking further action, a policy of honorable adherence to contractual agreements, and a policy of continuing willingness to listen to and respect the other person's point of view in discussions and negotiations.

"I have been told that there exists among your ranks today a certain amount of concern over the introduction of new machinery into some of the packing plants of the country. This is without doubt a basic matter affecting both management and labor in our industry. . . . I can readily understand how this problem, whenever you confront it, raises serious doubts in the minds of you who work in packing plants as to the security of your jobs. I am told, however, that actual job security is not as prominent in your minds at this particular time as is the matter of reclassification and downgrading of job rates resulting from the introduction of new machinery.

"When the introduction of a new machine eliminates an old process or operation, it is obvious that some old jobs and old skills are also eliminated. But new machinery also requires operators and the development of new skills, and much of the machinery developed today is so complex as to require highly alert and skilled workers. Acknowledging that changing jobs can be inconvenient and learning new skills can be tedious, we do have to recognize, however, that life in our industrial age has been full of job changes for all of us.

"To go from here to a few examples in our own company, I can point with satisfaction from both our own point

of view as well as that of our workers, to machines that have made a tremendous difference in our ability to produce high quality, properly identified wieners. The first of these was the Kartridge-Pak machine, introduced about 12 years ago when we had close to 70 people in our Chicago and Madison plants doing the work of applying individual identifying bands on every fourth link of wieners, and later every other link, in an attempt to identify them with our brand name. This was far from successful because these bands could easily be slipped off, almost like a cigar band, and we know were often used falsely by being placed on inferior grades of wieners which were then sold as ours.

"The Kartridge-Pak machine was then developed to place a continuous band around every single link of wieners we made and our business grew steadily larger because a much more positive brand identification was thus made possible. Now the girls who formerly applied the single band to every other link had their jobs changed, it is true. Their old jobs were eliminated entirely. But instead of 70 girls in our sausage packing department in those days, we now have more than 400 in those same two plants today, and the new machine operation requires at least as much skill on the part of the workers as did the jobs they formerly held.

"I sincerely feel that the introduction of new machinery into industry has been a necessary and important influence in increasing production and has at the same time produced a tremendous increase in total employment. The growth in union membership at our own company, for example, from less than 2,000 in 1940 to more than 7,000 today, is certainly a strong indicator in our minds that the over-all benefits substantially outweigh the immediate problems, for an important part of this growth has been due to the introduction in this industry of machines."

**EDITOR'S NOTE:** Summaries of talks by other meat packing personnel at the AFL meeting will appear in an early issue of *The National Provisioner*.



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# Meat Output Off Slightly Despite Record Cattle Kill, Beef Production

MEAT production under federal inspection for the week ended April 25, with pork production the smallest for any week since last September, declined slightly from the previous week despite a larger output of beef and lamb, a U.S. Department of Agriculture report indicated. Production of beef

in several months, and was 23 per cent under a year ago. Slaughter of sheep and lambs rose once more under a steady influx of old crop lambs to market and the rising volume of new crop stock finding its way to the nation's slaughter houses.

Cattle slaughter reached 331,000 head

more than the 94,000-head kill for the same week last year. Output of veal stood at 12,900,000 lbs. against 13,400,000 lbs. the week before and 9,600,000 lbs. a year ago.

The year's smallest weekly hog slaughter numbered 910,000 head compared with 983,000 the preceding week and 1,180,000 a year ago. Output of the meat dropped to 119,300,000 lbs. from 130,400,000 lbs. the previous week and 153,400,000 lbs. last year. Lard production was estimated at 31,800,000 lbs. against 33,400,000 lbs. the previous week and 44,000,000 lbs. a year ago.

Sheep and lamb slaughter continued fairly high at 259,000 animals compared with 246,000 the week before and 213,000 a year ago. Production of lamb and mutton was estimated at 12,400,000 lbs., or 600,000 lbs. more than the week before and was compared with 10,200,000 lbs. last year in the same April week.

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended April 25, 1953, with comparisons

	Beef		Veal		Pork (excl. lard)		Lamb and Mutton		Total Meat Prod.
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	
April 25, 1953	331	186.4	122	12.9	910	119.3	259	12.4	331
April 18, 1953	316	178.5	129	13.4	983	130.4	246	11.8	334
April 26, 1952	212	117.9	94	9.6	1,180	153.4	213	10.2	291

### AVERAGE WEIGHTS (LBS.)

	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	Total
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	mill.
Week Ended										
April 25, 1953	1,005	563	190	106	235	131	101	48	14.9	31.8
April 18, 1953	1,005	565	185	104	237	133	102	48	14.3	33.4
April 26, 1952	997	556	181	102	237	130	101	48	15.7	44.0

rose to record high, making up the major part of the week's 331,000,000-lb. output of meat, which was 14 per cent more than the 291,000,000 lbs. turned out in the corresponding period, last year.

Cattle slaughter from the record bovine population, stood 56 per cent above that of the same week of 1952. Calf slaughter dipped, as did the week's hog kill, which fell to the smallest volume

for what appears to be something of a record for this time of the year, and was compared with 316,000 the week before and 212,000 a year ago. Beef production attained the heavy volume of 186,400,000 lbs. as against 178,500,000 lbs. the week before and 117,900,000 lbs. last year.

Slaughter of calves dropped to 122,000 head from 129,000 the previous week, but amounted to considerably

## HIGHER LIVE COSTS OFFSET SMALL GAINS IN PORK

(Chicago costs and credits, first two days of week)

Pork prices fluctuated widely early in the week, but the general average showed only a slight gain which failed to offset rising live costs. The result was another loss in cutting values. Light hogs fell back into the minus column and heavies registered their poorest margin in weeks.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first two days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
	Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. fin.	Per cwt. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. fin.	Per cwt. yield		Pct. live wt.	Price per lb.	Per cwt. alive	Per cwt. fin.	Per cwt. yield
Skinned hams	12.6	51.9	\$ 6.54	\$ 9.39	12.6	51.9	\$ 6.54	\$ 9.19	12.9	51.8	\$ 6.67	\$ 9.39	12.9	51.8	\$ 6.67	\$ 9.39	12.9
Picnics	5.6	32.8	1.85	2.66	5.5	32.2	1.77	2.48	5.3	32.0	1.70	2.38	5.3	32.0	1.70	2.38	5.3
Boston butts	4.2	45.5	1.92	2.78	4.1	44.5	1.82	2.58	4.1	44.5	1.82	2.55	4.1	44.5	1.82	2.55	4.1
Loins (blonde in)	10.1	56.3	5.69	8.21	9.8	56.3	5.52	7.83	9.6	48.5	4.65	6.50	9.6	48.5	4.65	6.50	9.6
Lean cuts			\$16.00	\$23.04				\$15.65	\$22.08			\$14.84	\$20.82				
Bellies, S. P.	11.0	40.2	4.42	6.39	9.5	40.0	3.80	5.40	3.9	37.2	1.45	2.04	3.9	37.2	1.45	2.04	3.9
Bellies, D. S.					2.1	28.5	.60	.86	8.6	28.5	2.45	3.32	8.6	28.5	2.45	3.32	8.6
Fat backs					3.2	7.5	.24	.34	4.6	8.3	.38	.53	4.6	8.3	.38	.53	4.6
Plates and jowls	2.9	16.8	.49	.71	3.0	16.3	.50	.65	3.4	16.8	.57	.81	3.4	16.8	.57	.81	3.4
Raw leaf	2.3	10.2	.23	.33	2.2	10.2	.22	.32	2.2	10.2	.22	.32	2.2	10.2	.22	.32	2.2
P.S. lard, rend. wt.	13.9	9.6	1.33	1.91	12.3	9.6	1.18	1.66	10.4	9.6	1.00	1.39	10.4	9.6	1.00	1.39	10.4
Fat cuts and lard			\$ 6.47	\$ 9.34			\$ 6.54	\$ 9.23			\$ 6.07	\$ 8.43			\$ 6.07	\$ 8.43	
Spareribs	1.6	44.5	.71	1.02	1.6	34.0	.54	.78	1.6	21.0	.34	.46	1.6	21.0	.34	.46	1.6
Regular trimmings	3.3	25.7	.85	1.21	3.1	25.7	.80	1.08	2.9	25.7	.75	1.05	2.9	25.7	.75	1.05	2.9
Feet, tails, etc.	2.0	9.1	.18	.26	2.0	9.1	.18	.26	2.0	9.1	.18	.26	2.0	9.1	.18	.26	2.0
Offal & misc.			.65	.90			.65	.89			.65	.88			.65	.88	
TOTAL YIELD & VALUE	69.5		\$24.86	\$35.77	71.0		\$24.36	\$34.32	71.5		\$22.83	\$31.90	71.5		\$22.83	\$31.90	71.5
Cost of hogs			\$23.69				\$23.79				\$23.76				\$23.76		
Condemnation loss			.10				.10				.10				.10		
Handling and overhead			1.40				1.21				1.00				1.00		
TOTAL COST PER CWT.			\$25.19	\$36.24			\$25.10	\$35.35			\$24.95	\$34.80			\$24.95	\$34.80	
TOTAL VALUE			24.86	35.77			24.36	34.32			22.83	31.90			22.83	31.90	
Cutting margin			-.33	-.47			-.74	-.03			-.12	-.90			-.12	-.90	
Margin last week			+ 27	+ 41			-.34	-.45			- 1.63	- 2.27			- 1.63	- 2.27	

## MEAT EXPORTS-IMPORTS

Exports and imports of meats during February, as reported by the U.S. Department of Agriculture:

Commodity	Feb. 1953	Feb. 1952
	Lbs.	Lbs.
EXPORTS (domestic)		
Beef and veal—		
Fresh or frozen	225,277	262,990
Pickled or cured	864,404	636,769
Pork—		
Fresh or frozen	346,250	1,433,437
Hams & shoulders, cured or cooked	847,281	873,804
Bacon	1,821,383	3,896,439
Other pork, pickled, salted or otherwise cured (includes sausage ingredients)	6,554,852	1,433,852
Sausage, bologna & frankfurters (except canned)	93,314	85,547
Canned meats—		
Beef and veal	188,894	106,441
Sausage, bologna & frankfurters	173,227	336,558
Hams and shoulders	159,253	188,047
Other pork, canned	253,087	350,206
Other meats & meat products, canned	172,893	86,966
Lamb and mutton (except canned)	55,786	33,308
Lard (includes rendered pork fat)	45,880,653	100,338,925
Tallow, edible	493,790	272,147
Tallow, inedible	68,757,410	55,260,167
Inedible animal oils, n.e.c. (includes lard oil)	100,825	132,167
Inedible animal greases & fats (includes grease stearin)	7,909,404	9,908,952
IMPORTS—		
Beef, fresh or frozen	1,328,343	3,186,645
Veal, fresh or frozen		50,994
Beef and veal, pickled or cured	119,038	9,717,941
Canned beef (includes corned beef)	6,119,302	9,289,214
Pork, fresh or chilled and frozen	1,050	1,226,972
Hams, shoulders, bacon, backs, butts & picnics	6,640,316	4,060,757
Pork, other pickled or salted	90,747	88,967
Lamb and mutton	1,230,864	33,877
Tallow, edible		1,500
Tallow, inedible		

Includes many items which consist of varying amounts of meat. Compiled from official records, Bureau of the Census.

## CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended April 25, with comparisons:

	Week April 25	Previous Week	Cor. Week 1952
Cured meats, pounds	3,102,000	2,410,000	18,778,000
Fresh meats, pounds	20,125,000	20,261,000	20,038,000
Lard, pounds	3,750,000	2,437,000	3,383,000



# Ship your quality meats via **SAFEWAY!**



**SAFEWAY** means positive  
protection **ALL THE WAY!**

## CHECK THESE SAFEWAY FEATURES:

1. Serving the Perishable Food Industry exclusively!
2. All equipment constructed to handle refrigerated products only
3. Frequent truck check-in stations permit shipment diversions!
4. Instant teletype communication between all terminals!
5. Strategically located terminals . . . East Central and West!
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7. Claim Department to facilitate handling of all claims!
8. Sound financial responsibility!
9. Expert personnel means better service to both shippers and receivers!
10. SAFEWAY means safety en route . . . meats safe on arrival!

"Ship The Safeway!"

## SAFEWAY TRUCK LINES, INC.

Main Office: 4125 S. Emerald Ave., CHICAGO 9, ILLINOIS

Fort Dodge • Omaha • St. Louis • Kansas City  
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## MEAT and SUPPLIES PRICES CHICAGO

### WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	April 28, 1953
Prime, 600/800	37 1/4 @ 38
Choice, 500/700	35 1/4 @ 36
Choice, 700/800	35 1/4
Good, 700/800	33 1/2
Commercial cows	28 1/2 @ 29
Can. & cut.	25 1/4 @ 26
Bulls	28 1/4 @ 29

### STEER BEEF CUTS\*

Prime:	
Hindquarter	49.0 @ 50.0
Forequarter	30.0 @ 31.0
Round	45.0 @ 47.0
Trimmed full loin	78.0 @ 82.0
Regular chuck	31.0 @ 35.0
Fore Shank	15.0 @ 18.0
Brisket	20.0 @ 22.0
Rib	52.0 @ 55.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0

Choice:	
Hindquarter	45.0 @ 47.0
Forequarter	29.0 @ 30.0
Round	45.0 @ 47.0
Trimmed full loin	64.0 @ 68.0
Regular chuck	31.0 @ 35.0
Fore Shank	15.0 @ 18.0
Brisket	20.0 @ 22.0
Rib	43.0 @ 46.0
Short plate	9.0 @ 10.0
Flanks (rough)	9.0 @ 10.0

Good:	
Round	42.0 @ 44.0
Regular chuck	31.0 @ 34.0
Brisket	20.0 @ 22.0
Rib	40.0 @ 43.0
Loins	55.0 @ 60.0

### BEEF PRODUCTS

Tongues, No. 1	33 1/4 @ 35
Hearts	11 1/2 @ 12
Livers, selected	39 @ 40
Livers, regular	29 @ 30
Tripe, scalded	5
Tripe, cooked	5 1/2
Lips, scalded	6
Lips, unscalded	4 1/2 @ 4 3/4
Melts	4 1/2 @ 4 3/4
Udders	4 1/2

### BEEF HAM SETS

Knuckles	43 @ 44
Insides	43 @ 44
Outsides	41

### FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	35 @ 36
Veal breads, under 12 oz.	67
12 oz. up	78 @ 79
Calf tongues, under 1 1/2	27 @ 28
1 1/2-2	32
Ox tails, under 3/4 lb.	12 1/4 @ 14 1/2
Over 3/4 lb.	12 1/4 @ 15 1/2

### WHOLESALE SMOKED MEATS

Hams, skinned, 14/16 lbs., wrapped	58 @ 63 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	61 @ 65 1/2
Hams, skinned, 16/18 lbs., wrapped	57 1/2 @ 61 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 65 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	50 @ 56 1/2
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	45 @ 53
Bacon, No. 1 sliced, 1-lb. open-faced layers	58 @ 65

### VEAL—SKIN OFF\*

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$42.00 @ \$44.00
Prime, 110/150	42.00 @ 44.00
Choice, 80/110	38.00 @ 42.00
Choice, 110/150	35.00 @ 38.00
Good, 80/110	33.00 @ 36.00
Good, 80/110	36.00 @ 39.00
Good, 110/150	36.00 @ 39.00
Commercial, all wts.	28.00 @ 33.00

### CARCASS LAMBS\*

(L.C.I. prices)	
Prime, 30/50	\$48.00 @ \$50.00
Choice, 30/50	48.00 @ 50.00
Choice, 50/80	45.00 @ 49.00
Good, all weights	42.00 @ 48.00

### CARCASS MUTTON\*

(L.C.I. prices)	
Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

\*April 30 prices.

### SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40%, bbls.	28
Pork trim., guar. 50% lean, bbls.	39
Pork trim., 80% lean, bbls.	45 1/2 @ 46
Pork trim., 95% lean, bbls.	56
Pork cheek meat, trmd., bbls.	39
Bull meat, bon's, bbls.	37 @ 37 1/2
C.C. cow meat, bbls.	35
Beef trimmings, bbls.	27 @ 27 1/2
Bon's chucks, bbls.	37
Beef cheek meat, trmd., bbls.	21 @ 21 1/2
Beef head meat, bbls.	19 @ 19 1/2
Shank meat, bbls.	39
Veal trim., bon's, bbls.	34 @ 34 1/2

### FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)	
Hams, skinned, 10/14	52 @ 52 1/2
Hams, skinned, 14/16	52 @ 52 1/2
Pork loins, regular	56 @ 57
12/down, 100's	77
Pork loin, boneless, 100's	77
Shoulders, skinned, bone-in, under 16 lbs., 100's	38
Picnics, 4/6 lbs., loose	33 @ 33 1/2
Picnics, 6/8 lbs., loose	32 @ 32 1/2
Boston butts, 4/8 lbs.	47
Tenderloins, fresh, 10's	92
Neck bones, bbls.	11 @ 12
Livers, bbls.	24 1/2 @ 25
Brains, 10's	24
Ears, 30's	9
Snouts, lean-in, 100's	9 1/2 @ 10
Feet, s.c., 30's	7 @ 8

### SAUSAGE CASINGS

(L.C.I. prices)	
(L.C.I. prices quoted to manufacturers of sausage)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 1/2 in.	50 @ 65
Domestic rounds, over 1 1/2 in., 140 pack	85 @ 1.05
Export rounds, wide, over 1 1/2 in.	1.30 @ 1.40
Export rounds, medium, 1 1/2 @ 1 1/2	90 @ 1.00
Export rounds, narrow, 1 1/2 in. up	1.10 @ 1.40
No. 1 weasands, 24 in. up	12 @ 15
No. 1 weasands, 22 in. up	9 @ 12
No. 2 weasands, 24 in. up	8
Middles, sewing, 1 1/2 @ 2 in.	95 @ 1.00
Middles, select, wide, 2 @ 2 1/2 in.	1.55 @ 1.60
Middles, select, extra, 2 1/2 @ 2 1/2 in.	1.95 @ 2.10
Middles, select, extra, 2 1/2 in. & up	2.75 @ 3.00
Beef bungs, export, No. 1	20 @ 23
Beef bungs, domestic, dried or salted bladders, per piece:	15 @ 17
12-15 in. wide, flat	17 @ 20
10-12 in. wide, flat	9 @ 10
8-10 in. wide, flat	5 @ 6
Pork casings:	
Extra narrow, 20 mm. & dn.	4.00 @ 4.35
Narrow, mediums, 29 @ 32 mm.	4.00 @ 4.25
Medium, 32 @ 35 mm.	2.65 @ 2.75
Spec. med., 35 @ 38 mm.	1.65 @ 1.80
Export bungs, 34 in. cut.	30 @ 33
Large prime bungs, 34 in. cut	21 @ 24
Medium prime bungs, 34 in. cut	15 @ 16
Small prime bungs, 34 in. cut	8 @ 11
Middles, per set, cap. off.	50 @ 60

### DRY SAUSAGE

(L.C.I. prices)	
Cervelat, ch. hog bungs	99 @ 1.01
Thuringer	45 @ 46
Farmer	82 @ 84
Holsteiner	80 @ 83
B. C. Salami	92 @ 95
Genoa style Salami, ch.	92 @ 95
Pepperoni	72 @ 81

## DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings...	45	@40
Pork sausage, sheep cas...	54	@55
Frankfurters, sheep cas...	51	@55
Frankfurters, skinless...	46	@46½
Bologna...	46	@48
Bologna, artificial cas...	36	@41½
Smoked liver, hog bungs...	44½	@46
New Eng. lunch, spec...	73	@74
Tongue and blood...	44½	@45
Souse...	32	@33
Polish sausage, smoked...	49	@59
Pickled & Pimiento loaf...	36	@46½
Peppered loaf...	46	@63½
Olive loaf...	40	@50½
Smokey snaks...	52	@53½
Smokey links...	61	@63½

## SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime...	36	40
Resifted...	38	42
Chili powder...	47	47
Chili Pepper...	47	47
Cloves, Zanzibar...	1.73	1.88
Ginger, Jam., unbl...	20	30
Ginger, African...	22	28
Mace, fancy, Banda...	1.35	1.35
East Indies...	1.31	1.31
Mustard flour, fancy...	37	37
No. 1...	33	33
West India Nutmeg...	44	44
Paprika, Spanish...	52	52
Pepper, Cayenne...	58	58
Red, No. 1...	54	54
Pepper, Packers...	1.65	1.98
Pepper, white...	1.63	1.85
Malabar...	1.61	1.75
Black Lampung...	1.61	1.75

## SEEDS AND HERBS

(L.c.l. prices)

	Whole	Ground
Caraway seed...	15	20
Cominos seed...	23	28
Mustard seed, fancy...	23	28
Yellow American...	15	33
Oregano...	26	33
Coriander, Moreco...	17	17
Natural No. 1...	12	12
Marjoram, French...	36	47
Sage, Dalmatian...	48	61
No. 1...	48	61

## CURING MATERIALS

	Cwt.
Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Salt, n. ton, f.o.b. N.Y.	11.25
Dbl. defined gran.	14.00
Small crystals...	15.40
Medium crystals...	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	6.25
Salt...	6.25
Salt, in min. car. of 45,000 lbs., only, paper sacked, f.o.b. Chgo.	\$22.00
Granulated...	25.50
Rock, per ton in 100-lb. bags, f.o.b. warehouse, Chgo.	25.50
Sugar...	6.40
Raw, 96 basis, f.o.b. N.Y.	8.70
Refined standard cane gran., basis	8.70
Refined standard beet gran., basis	8.50
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La.	8.40
less 2%	8.40
Cerelose dextrose, per cwt.	7.76
L.C.L. ex-warehouse, Chgo.	7.06
C/L Del. Chgo.	7.06

## PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Apr. 28	San Francisco Apr. 28	No. Portland Apr. 28
<b>FRESH BEEF (Carcass):</b>			
<b>STEER:</b>			
Choice:			
500-600 lbs.	\$30.00@37.00	\$38.00@40.00	\$38.00@40.00
600-700 lbs.	31.00@36.00	37.00@38.00	37.00@39.00
Good:			
500-600 lbs.	35.00@37.00	35.00@36.00	37.00@39.00
600-700 lbs.	33.00@35.00	34.00@36.00	36.00@38.00
Commercial:			
350-500 lbs.	34.00@35.00	32.00@34.00	34.00@37.00
<b>COW:</b>			
Commercial, all wts.	27.00@30.00	30.00@34.00	28.00@33.00
Utility, all wts.	26.00@28.00	27.00@30.00	27.00@31.00
<b>FRESH CALF:</b>			
(Skin-Off)			
Choice:			
200 lbs. down	42.00@44.00	40.00@44.00	46.00@53.00
Good:			
200 lbs. down	40.00@42.00	38.00@40.00	45.00@52.00
<b>FRESH LAMB (Carcass)</b>			
(Spring)			
Prime:			
40-50 lbs.	47.00@49.00	46.00@48.00	44.00@46.00
50-60 lbs.	47.00@49.00	44.00@46.00	43.00@45.00
Choice:			
40-50 lbs.	47.00@49.00	46.00@48.00	44.00@46.00
50-60 lbs.	47.00@49.00	44.00@46.00	43.00@45.00
Good, all wts.	45.00@47.00	42.00@44.00	40.00@45.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. down	20.00@23.00	None quoted	16.00@20.00
Good, 70 lbs. down	20.00@23.00	None quoted	16.00@20.00
<b>FRESH PORK CARCASSES</b>			
(Packer Style)			
80-120 lbs.	37.00@39.00	(Shipper Style) 37.00@38.00	(Shipper Style) 37.00@38.00
120-160 lbs.	37.00@39.00	35.00@37.00	37.00@38.00
<b>FRESH PORK CUTS No. 1:</b>			
<b>LOINS:</b>			
8-10 lbs.	65.00@69.00	66.00@68.00	64.00@71.00
10-12 lbs.	65.00@69.00	66.00@68.00	64.00@71.00
12-16 lbs.	65.00@69.00	64.00@66.00	63.00@69.00
<b>PICNICS:</b>			
4-8 lbs.	41.00@44.00	38.00@40.00	37.00@41.50
<b>PORK CUTS No. 1:</b>			
(Smoked)			
HAM, Skinned:			
12-16 lbs.	58.50@64.00	60.00@64.00	60.00@66.00
16-18 lbs.	58.50@64.00	59.00@62.00	58.00@63.00
<b>BACON, "Dry Cure" No. 1:</b>			
6-8 lbs.	55.00@60.00	60.00@62.00	56.00@61.00
8-10 lbs.	52.00@57.00	58.00@60.00	55.00@60.00
10-12 lbs.	49.00@54.00	54.00@58.00	52.00@57.00
<b>LARD, Refined:</b>			
1-lb. cartons	15.00@17.00	15.50@16.50	14.00@16.00
50-lb. cartons and cans	14.00@16.00	14.00@15.50	None quoted
Tierces	13.50@15.00	13.50@15.50	12.00@15.00

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**Damp Walls  
or Dry!  
No  
Interruption  
to  
Business!**

No need to halt operations, remove food products, warm room, or dry it out.

Apply KOCH ODORLESS DAMP-PROOF ENAMEL in any temperature above 32° F. Dries quickly. Breathes out any water already in the wall, but forms a seal against further moisture penetration. Leaves absolutely no odor or taste in exposed foods!

Withstands cleaning compounds and mild acids. Effectively resists flaking and blistering.

No. 492—Non-Yellowing Gloss White, per gal. \$8

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KOCH RUST-NO-MORE—Prevents rust in new metal. Seals off and stops rust after it has started.

KOCH SAFETY FLOOR COMPOUND—Long-wearing, non-skid surface for wood, metal, or concrete floors.

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## SAUSAGE-MEAT LOAVES-SPECIALTIES

taste better and sell better when fortified with

## Garlic and Onion Juices!

These standard strength Liquid Seasonings provide a "Flavor Control" that peps up your products, cuts costs and boosts your profits. Uniform, full-bodied natural flavor is yours the year around by simply adding these potent juices to your present formulas. Go after sales with easy-to-use Liquid Garlic and Onion!

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Use  
"Good-Will"  
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## "OLD-TYME"

(SHEEP CASING)

## SAUSAGE PRODUCTS



If you're looking for a sure—yet inexpensive way to promote Frank or Pork Sausage sales—be sure to use our "GOOD-WILL" promotion.

You get colorful Posters, Plastic Price Cards and "Good-Will" Coupons—enough for 200 stores for only \$89.00. EVERY PIECE CARRIES YOUR BRAND NAME. Write for details.

## OPPENHEIMER CASING CO.

CHICAGO • NEW YORK • SAN FRANCISCO

# AULA

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ARCHIBALD & KENDALL, INC. • 487 Washington St., New York 13

# CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

## CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS		
WEDNESDAY, APRIL 29, 1953		
REGULAR HAMS		
	Fresh or F.F.A.	Frozen
8-10	49½n	49½n
10-12	49½n	49½n
12-14	49½n	49½n
14-16	49½n	49½n
16-18	49½n	49½n
18-20	49½n	49½n
20-22	48½n	48½n

SKINNED HAMS		
	Fresh or F.F.A.	Frozen
10-12	52	52
12-14	52	52
14-16	52	52
16-18	52	52
18-20	51½ @ 52	51½ @ 52
20-22	51	51
22-24	51	51
24-26	51	51
25-30	50½	50n
25/up, 2's in. 48		48n

PICNICS		
	Fresh or F.F.A.	Frozen
4-6	32½ @ 33	32½ @ 33
6-8	31½ @ 31½	31½ @ 31½
8-10	31	31
10-12	31	31
12-14	31	31
8/up, 2's in. 31		31

OTHER CELLAR CUTS		
	Fresh or Frozen	Cured
Square jowls, 20		19n
Jowl butts, 17½		18½
S. P. jowls, 17½		18½

## LARD FUTURES PRICES

FRIDAY, APRIL 24, 1953

	Open	High	Low	Close
May	10.85	10.87½	10.80	10.85a
July	11.20	11.25	11.17½	11.20a
Sept.	11.55	11.57½	11.50	11.50b
Oct.				11.60n
Nov.				11.50n

Sales: 3,480,000 lbs.

Open interest at close Thurs., Apr. 23: May 534, July 1,083, Sept. 587, Oct. 49, and Nov. 15 lots.

MONDAY, APRIL 27, 1953

	May	July	Sept.	Oct.	Nov.
Open	10.87½	10.90	10.87½	10.90a	10.90a
High	11.22½	11.27½	11.22½	11.25b	11.25b
Low	11.55	11.55	11.52½	11.52a	11.52a
Close	11.62½	11.62½	11.60	11.60b	11.60b
Nov.	11.60	11.60	11.60	11.60	11.60

Sales: 4,940,000 lbs.

Open interest at close Fri., Apr. 24: May 518, July 1,082, Sept. 597, Oct. 49, and Nov. 15 lots.

TUESDAY, APRIL 28, 1953

	May	July	Sept.	Oct.	Nov.
Open	10.87½	10.87½	10.82½	10.82½b	10.82½b
High	11.25	11.25	11.10	11.15-10	11.15-10
Low	11.50	11.50	11.40	11.40	11.40
Close	11.60	11.60	11.47½	11.47½a	11.47½a
Nov.	11.60	11.60	11.47½	11.47½a	11.47½a

Sales: 5,520,000 lbs.

Open interest at close Mon., Apr. 27: May 475, July 1,103, Sept. 609, Oct. 52, and Nov. 15 lots.

WEDNESDAY, APRIL 29, 1953

	May	July	Sept.	Oct.	Nov.
Open	10.75	10.77½	10.60	10.62½	10.62½b
High	11.12½	11.12½	10.92½	10.97½a	10.97½a
Low	11.37½	11.37½	11.20	11.27½	11.27½
Close	11.32½	11.35	11.25	11.32½b	11.32½b
Nov.	11.25	11.25	11.17½	11.17½b	11.17½b

Sales: 9,840,000 lbs.

Open interest at close Tues., Apr. 28: May 451, July 1,109, Sept. 616, Oct. 59, and Nov. 19 lots.

THURSDAY, APRIL 30, 1953

	May	July	Sept.	Oct.	Nov.
Open	10.57½	10.57½	10.40	10.45b	10.45b
High	10.95	10.95	10.75	10.80b	10.80b
Low	11.20	11.22½	11.10	11.20a	11.20a
Close	11.25	11.25	11.15	11.25a	11.25a
Nov.	11.15			11.15a	11.15a

Sales: 7,000,000 lbs.

Open interest at close Wed., Apr. 29: May 408, July 1,109, Sept. 636, Oct. 66, and Nov. 21 lots.

BELLIES (Square Cut)		
	Green	Cures
6-8	40½n	42n
8-10	40½	42n
10-12	40½	42n
12-14	40	41½n
14-16	37½	39n
16-18	37½	39n
18-20	37	38½n

GR. AMN. BELLIES		
	Clear	D. S. BELLIES
18-20	31n	20½n
20-25	31	20½
25-30	28½	27n
30-35	26½ @ 27	26
35-40	23½ @ 24	24½
40-50	23	23

FAT BACKS		
	Fresh or Frozen	Cured
6-8	8n	8n
8-10	8n	8n
10-12	8n	8½
12-14	9½n	9n
14-16	9½ @ 10n	9½
16-18	11n	11n
18-20	11n	11n
20-25	11n	11n

BARRELED PORK		
	Clear Fat Back	Pork
60/ 70	28n	
70/ 80	27n	
80/100	25n	
100/125		

## CANADIAN KILL

In its report of March 1953 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs at 159.3 lbs.; cattle 515.8 lbs.; calves 102.3 lbs.; and sheep and lambs, 46.4 lbs. These weights compare with 163.2, 504.1, 98.3 and 47.2 lbs., respectively, in March, a year earlier. The number of livestock slaughtered in the two months were:

	Mar. 1953	Mar. 1952
Cattle	110,946	68,430
Calves	63,826	38,775
Hogs	462,424	446,341
Sheep	22,366	16,021

## PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$13.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.75
Kettle rend., tierces, f.o.b. Chicago	14.25
Leaf, kettle rend., tierces, f.o.b. Chicago	15.75
Lard flakes	18.75
Neutral tierces, f.o.b. Chicago	18.75
Standard Shortening *N. & S.	22.00
Hydrogenated Shortening N. & S.	23.75

\*Delivered.

## WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
Apr. 24	10.80n	9.62½b	10.62½n
Apr. 25	10.80n	9.62½n	10.62½n
Apr. 26	10.87½n	9.62½n	10.62½n
Apr. 27	10.80n	9.62½n	10.62½n
Apr. 28	10.80n	9.62½n	10.62½n
Apr. 29	10.60n	9.62½n	10.62½n
Apr. 30	10.45n	9.75	10.75n

a—asked, b—bid, n—nominal.

# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

CARCASS BEEF		
	Apr. 28, 1953	Per cwt.
Prime, 800 lbs./down	\$39.00 @ 43.00	
Prime, 800/900	37.50 @ 39.00	
Choice, 800 lbs./down	37.00 @ 38.50	
Choice, 800/900	36.00 @ 37.00	
Good, 500/700	34.00 @ 36.00	
Steer, commercial	None quoted	
Cow, commercial	27.00 @ 30.00	
Cow, utility	26.00 @ 28.00	

## BEEF CUTS

	City
Hindquarter	\$48.00 @ 56.00
Forequarter	35.00 @ 38.00
Round	42.00 @ 46.00
Hip r'd with flank	41.00 @ 44.00
Short loin, untrim.	78.00 @ 85.00
Short loin, trimmed	None quoted
Sirloin, butt bone in.	None quoted
Rib	50.00 @ 60.00
Arm chuck	33.00 @ 35.00
Brisket	20.00 @ 22.00
Short plate	9.00 @ 10.00
Flank	12.00 @ 14.00
Full flats	14.00 @ 15.00
Forequarter (Kosher)	33.00 @ 36.00
Arm chuck (Kosher)	35.00 @ 38.00
Brisket (Kosher)	23.00 @ 25.00

	City
Hindquarter	44.00 @ 52.00
Forequarter	34.00 @ 35.00
Round	42.00 @ 45.00
Hip r'd with flank	40.00 @ 44.00
Short loin, untrim.	65.00 @ 68.00
Short loin, trimmed	None quoted
Sirloin, butt bone in.	None quoted
Rib	44.00 @ 54.00
Arm chuck	32.00 @ 34.00
Brisket	20.00 @ 22.00
Short plate	9.00 @ 10.00
Flank	12.00 @ 14.00
Full flats	13.20 @ 14.20
Forequarter (Kosher)	30.00 @ 33.00
Arm chuck (Kosher)	33.00 @ 35.00
Brisket (Kosher)	23.00 @ 25.00

## FANCY MEATS

	(l.c.l. prices)	Cwt.
Veal breads, under 6 oz.		60.00
6 to 12 oz.		85.00
12 oz. up		100.00
Beef kidneys		22.00
Beef livers, selected		65.00
kosher		85.00 @ 125.00
Outfalls, over ¼ lb.		35.00

## LAMBS

	(l.c.l. prices)	City
Prime, 30/40	None quoted	
Prime, 40/50	\$52.00 @ 54.00	
Prime, 50/60	48.00 @ 52.00	
Choice, 30/40	None quoted	
Choice, 40/50	52.00 @ 54.00	
Choice, 50/60	48.00 @ 52.00	
Good, 30/40	None quoted	
Good, 40/50	50.00 @ 53.00	
Good, 50/60	48.00 @ 50.00	

	Western
Prime, 50/down	\$50.00 @ 54.00
Prime, 50/60	48.00 @ 50.00
Prime, 60/70	48.00 @ 48.00
Choice, 50/down	50.00 @ 54.00
Choice, 50/60	48.00 @ 50.00
Good, all wts.	47.00 @ 52.00

## FRESH PORK CUTS

	(l.c.l. prices)	Western
Pork loins, 12/down	\$62.00 @ 64.00	
Pork loins, 12/16	60.00 @ 64.00	
Hams, sknd., 14/down	58.00 @ 60.00	
Boston butts, 4/8 lbs.	48.00 @ 52.00	
Spareribs, 3/down	48.00 @ 50.00	
Pork trim., regular	22.00	
Pork trim., spec. 80%	46.00	

## VEAL—SKIN OFF

	(l.c.l. prices)	Western
Prime, 50/110	\$40.00 @ 46.00	
Prime, 110/150	40.00 @ 45.00	
Choice, 50/80	38.00 @ 38.00	
Choice, 80/110	38.00 @ 42.00	
Choice, 110/150	38.00 @ 42.00	
Good, 50/80	34.00 @ 36.00	
Good, 80/150	38.00 @ 37.00	
Commercial, all wts.	30.00 @ 35.00	

## DRESSED HOGS

	(l.c.l. prices)
100 to 136 lbs.	\$36.00 @ 38.50
137 to 153 lbs.	36.00 @ 38.50
154 to 171 lbs.	36.00 @ 38.50
172 to 188 lbs.	36.00 @ 38.50

## BUTCHERS' FAT\*

	(l.c.l. prices)	½ c. lb. n
Shop fat		½ c. lb. n
Breast fat		½ c. lb. n
Inedible suet		½ c. lb. n
Edible suet		½ c. lb. n

\*Butcher advocate prices.

## LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, April 29, were reported as follows:

CATTLE:	
Steers, ch. & prime	\$21.00 @ 23.00
Steers, choice	20.00 @ 22.00
Steers, com'l & gd.	17.00 @ 19.00
Hefers, choice	20.00 @ 21.00
Hefers, com'l & gd.	16.00 @ 18.50
Cows, util. & com'l.	14.00 @ 16.00
Cows, can. & cut.	11.00 @ 13.50
Bulls, good	14.00 @ 15.00
Bulls, util. & com'l.	14.00 @ 17.75
Bulls, can. & cut.	11.00 @ 12.00

HOGS:	
Good, ch., 190/200	\$22.50 @ 23.50
Good, ch., 200/220	22.50 @ 23.50
Gd., ch., 220/240	22.50 @ 23.50
Gd., ch., 240/270	21.75 @ 23.00
Gd., ch., 270/300	21.00 @ 22.00
Sows, 400/down	20.50 @ 22.00

LAMBS:	
Gd. & ch., woolled	\$24.00 @ 24.50
Gd. & ch., shorn	23.00 @ 23.65

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# BY-PRODUCTS....FATS AND OILS

## TALLOWES AND GREASES

Wednesday, April 29, 1953

Pricewise late last week, the market held on to its steady position, and on Friday a fair volume of trade was recorded. All-hog choice white grease sold at 6¼c, c.a.f. East, prompt shipment. A few tanks of bleachable fancy tallow sold at 4¼c, c.a.f. East, from a mid-east point. A couple of tanks of bleachable fancy tallow sold at 4¼c, and two tanks of prime tallow at 4¼c, all c.a.f. Chicago. Two tanks of yellow grease sold at 3¼c, and a tank of special tallow at 4c, c.a.f. Chicago. Few tanks of original fancy tallow cashed at 5¼c, delivered East, May shipment. Prime tallow was bid at 4¼c, c.a.f. East, but without action. Several tanks of yellow grease sold at 4¼c, c.a.f. East. Later, two more tanks of original fancy tallow sold at 5¼c, delivered East.

Monday's market was a bid affair; mostly at steady levels, and sellers asked fractionally higher prices. Several tanks of bleachable fancy tallow moved at 4¼c, c.a.f. East. On Tuesday, additional tanks of bleachable fancy tallow sold at 4¼@4½c, c.a.f. East. A tank of renderers' choice white grease sold at 5c, c.a.f. Chicago. Few tanks of No. 2 tallow sold at 3¼c, delivered East. Regular production choice white grease was bid at 5¼c; but held at 6c, c.a.f. East. The all-hog choice white grease was offered out at 6¼c, c.a.f. East, but met bids of 6¼c. A total of six tanks of choice white grease, all-hog, sold later at 6¼c, c.a.f. East, May shipment. Six tanks of original fancy tallow sold at 5¼c, delivered East. Three tanks of yellow grease, good packer production, sold at 3¼c, c.a.f. Chicago.

On Wednesday bleachable fancy tallow traded at 4¼c, 4½c, and 5c, c.a.f. East; depending on quality and production. Continued bids of 5¼c, c.a.f. East in the market on original fancy tallow, but sellers asked fractionally

higher. Another tank of special tallow sold at 4c, c.a.f. Chicago. Several tanks of yellow grease sold at 4¼c, c.a.f. East; 30-day shipment.

**TALLOWES:** Wednesday's quotations: edible tallow, 5½c; original fancy tallow, 4¼@4½c; bleachable fancy tallow, 4¼@4½c; prime tallow, 4½c; special tallow, 4c; No. 1 tallow, 3¼c and No. 2 tallow, 3¼c.

**GREASES:** Wednesday's quotations: choice white grease, 5@5½c; A-white grease, 4½c; B-white grease, 3¼@4c; yellow grease, 3¼@3½c; house grease, 3¼c; and brown grease, 2¼@3c.

## BY-PRODUCTS MARKETS

Wednesday, April 29, 1953

### Blood

Unground, per unit of ammonia (bulk)	Unit Ammonia
.....	*4.75@5.00n

### Digester Feed Tankage Material

Wet rendered, unground, loose,	Unit
Low test .....	*6.00n
High test .....	*5.00n
Liquid stick tank cars .....	3.90@3.25

### Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bagged .....	\$65.00@75.00
50% meat and bone scraps, bulk .....	60.00@70.00
55% meat scraps, bulk .....	70.00@80.00
60% digester tankage, bulk .....	65.00@75.00
60% digester tankage, bagged .....	70.00@80.00
80% blood meal, bagged .....	115.00
70% standard steamed bone meal, bagged (spec. prep.) .....	60.00
65% steamed bone meal .....	55.00@60.00

### Fertilizer Materials

High grade tankage, ground, per unit ammonia	Unit
.....	4.00@4.25
Hoop meal, per unit ammonia	Unit
.....	6.00@6.25*

### Dry Rendered Tankage

	Per unit Protein
Low test .....	*1.25@1.30
High test .....	*1.10@1.15

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed) .....	\$ 1.50@1.75
Hide trimmings (green, salted) .....	*13.00@15.00
Cattle jaws, skulls and knuckles, per ton .....	65.00n
Pig skin scraps and trimmings, per lb. ....	5¼

### Animal Hair

Winter coil dried, per ton	Unit
.....	*35.00@60.00
Summer coil dried, per ton	Unit
.....	*37.50n
Cattle switches, per piece	Unit
.....	5¼
Winter processed, gray, lb.	Unit
.....	10 @11
Summer, processed, gray, lb.	Unit
.....	3 @4

n—nominal, n—asked.  
\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday, April 29, 1953

The majority of edible oils were slightly weak in price Monday, the exception being peanut oil which was steady but unsold. Actual volume of soybean oil traded was less than ten tanks and some quarters said not over five. Afternoon sales were lacking with buyers and sellers ¼c apart. Immediate and April shipments did not sell, but some May shipment sold at 13¼c. June shipment was bid at 13¼c and July shipment presumably sold to a speculator at that level.

Cottonseed oil was unchanged to ¼c lower, depending on source and location. There was limited movement in the Valley at 15¼c and the Southeast was pegged nominally at that level. Texas oil trades were recorded at 14¼c at common points. The corn oil market was difficult to quote. Some sources placed their views at 14¼c while others held firm to a 15c nominal price, but no sales were reported. The asking price of coconut oil was lowered ¼c, and spot shipment was offered at 16¼c.

Activity in the soybean oil market improved Tuesday, but the majority of sales were made in the morning. Refiners were the chief factors in the market and mostly original oil sold. May shipment sold at 13¼c, while resale oil cashed at 13¼c. No sales of April or immediate oil could be uncovered. First-half June shipment brought 13¼c and straight month was also reported to have moved at that price. July shipment was bid at 13¼c.

Cottonseed oil prices were unchanged,

## EASTERN BY-PRODUCTS MARKET

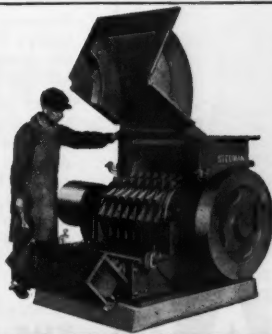
New York, Apr. 29, 1953

Dried blood was quoted Wednesday at \$5 to \$5.50 per unit of ammonia. Low test wet rendered tankage was priced at \$5 per unit of ammonia. Dry rendered tankage was listed at \$1.10 per protein unit.

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but actual trading was difficult to confirm. Volume continued light, and Valley oil reportedly sold at 15½c. Other sources said offerings were available at 15½c and went unsold. All trade sources were in accord that material did move in Texas at common points at 14½c. Corn oil sold at 15c, although most of the buying interest was at 14½c. Peanut oil held steady and was offered at 22c. Coconut oil continued to decline, with the top offering for spot shipment priced at 16c. Distant positions were offered down to 15¼c.

Vegetable oils declined in price at midweek, with the exception of peanut oil, which was steady, and trading was light to fair. Soybean oil for immediate shipment sold early Wednesday morning at 13½c and further movement was reported at 13½c. A fair volume of May shipment traded at 13½c@13¼c. Original oil was purchased at 13¼c, while resale oil sold at 13½c. June shipment brought 13¼c and 13½c on a resale. July was called 13½c, nominal, and July-August-September reportedly traded at 12½c.

The cottonseed oil market also developed a weaker undertone and Valley oil was available at 15c, but unsold. Offerings in the Southeast were priced at 15½c at special locations, but some thought a "good" bid at 15c could move material. At "good" points in Texas, cottonseed oil cashed at 14½c and 14½c was paid at far western points. Corn oil declined ½c to trade to some degree at

14½c. New developments in the peanut oil market were not evidenced, although the market was steady in respect to offering levels. The coconut oil market worked lower, and buyers and sellers expressed their ideas in a wide range. Quick shipment offered at 15½c, was bid at 14½c, while May shipment was available at ½c less.

A total of 157,500 bbls. of cottonseed oil was consumed during March 1953, as against 232,500 bbls. in February, and 265,200 bbls. in March 1952.

**CORN OIL:** Sold down ½c at midweek from previous sales at 15c.

**SOYBEAN OIL:** Spotty sales throughout week, declining ½c at midweek from previous week's levels.

**PEANUT OIL:** This market un-

changed pricewise from the preceding week.

**COCONUT OIL:** Market worked progressively lower. Quick shipment was bid at 14½c at midweek.

**COTTONSEED OIL:** Declined ½c to ¾c, depending on location.

Cottonseed oil prices in New York were quoted as follows:

#### FRIDAY, APRIL 24, 1953

	Open	High	Low	Close	Prev. Close
May	15.60b	.....	.....	15.00b	15.00b
July	16.95b	.....	.....	16.98	17.01
Sept.	15.50b	.....	.....	15.54b	15.59b
Oct.	15.15b	.....	.....	15.15	15.17b
Jan.	15.00b	.....	.....	14.97b	15.02b
Mar.	15.00b	.....	.....	15.00b	15.00b
Mar.	14.95b	.....	.....	14.90b	14.90b

Sales: 50 lots.

#### MONDAY, APRIL 27, 1953

May	17.25b	17.34	17.21	17.22	17.30b
July	16.93b	17.00	16.99	17.02	16.98
Sept.	15.50b	15.60	15.56	15.56	15.54b
Oct.	15.13b	.....	.....	15.15b	15.15
Dec.	14.95b	15.00	15.00	14.97b	14.97b
Jan.	15.00b	.....	.....	15.00b	15.00b
Mar.	14.90b	.....	.....	14.90b	14.90b

Sales: 116 lots.

#### TUESDAY, APRIL 28, 1953

May	17.20b	17.22	17.13	17.13	17.22b
July	16.90b	17.04	16.93	16.94	17.02
Sept.	15.50b	15.57	15.55	15.57	15.56
Oct.	15.15b	.....	.....	15.15b	15.15b
Dec.	14.92b	.....	.....	14.97b	14.97b
Jan.	15.00b	.....	.....	15.00b	15.00b
Mar.	14.90b	.....	.....	14.90b	14.90b

Sales: 63 lots.

#### WEDNESDAY, APRIL 29, 1953

May	17.05b	17.11	17.00	17.01b	17.13
July	16.90b	16.91	16.75	16.78	16.94
Sept.	15.50b	15.54	15.49	15.54	15.57
Oct.	15.12b	15.12	15.12	15.11b	15.15b
Dec.	14.95b	14.95	14.95	14.94b	14.97b
Jan.	15.00b	15.00	15.00	14.90b	15.00b
Mar.	14.90b	.....	.....	14.90b	14.90b

Sales: 146 lots.

### VEGETABLE OILS

Wednesday, April 29, 1953

Crude cottonseed oil, carlots, f.o.b. mills	15n
Valley	15½a
Southeast	14¾a
Texas	14¾a
Corn oil in tanks, f.o.b. mills	14¾pd
Peanut oil, f.o.b. Southern mills	22n
Soybean oil, Decatur	13¾pd
Cottonseed oil, f.o.b. Pacific Coast	14¾b
Cottonseed foots.	14¾b
Midwest and West Coast	1 @ 14
East	1 @ 14

### OLEOMARGARINE

Wednesday, April 29, 1953

White domestic vegetable	28
Yellow quarters	29
Milk churned pastry	24
Water churned pastry	23

### OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	Lb. 6
Extra oleo oil (drums)	11½



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# HIDES AND SKINS

Big packers move production Tuesday at 1c advance—Market quiet at midweek—Small packer and country hide market slow, but higher prices also registered in this category—Calfskin market tight. Offerings at midweek went unsold at slightly higher levels—Sheepskin market mostly steady, except pickled skins which sold sharply higher.

## CHICAGO

**PACKER HIDES:** The broad demand which continued up to Friday of last week was carried over into Monday of this week, but supplies were not available. From all appearances, big packers were attempting to test the actual strength of the market, apparently with the idea that bids would be raised in order to fulfill demand. Due to the persistent demand on the part of dealers, export traders and domestic tanners as well, most trade sources believed higher prices would be experienced again this week.

As was anticipated, spot hides advanced 1c in active trading Tuesday, in the big packer hide market. Although all selections did not trade, prices moved up accordingly. About 30,000 hides were sold early in the day, while later movement brought the total up to about 45,000. Light native steers sold at 19c and bell-wether light native cows brought 20½c. Heavy native steers from River point production traded at 16c and heavy native cows, also Rivers, sold at 17½c. Heavy Chicago native cows brought 18c. A good volume of branded steers also sold at the 1c advance and butts brought 14½c and Colorados 14c. Branded cow sales were at 16½c. Texas steers, which usually sell infrequently, shared Tuesday's activity, and heavy Texas steers sold at 15c, light Texas steers at 17c and extreme lights at 21½c.

Trading slacked off to almost a standstill at midweek and the only sale recorded in the big packer hide mar-

ket was about 2,000 light native cows at 20½c. An outside independent packer moved about 1,100 butt-branded steers at 14½c and 650 Colorados at 14c.

**SMALL PACKER AND COUNTRY HIDES:** Prices advanced in the small packer and country hide market, but movement was light. Offerings were priced too high to encourage good tanner response, which was a possible explanation for the dull situation. Although 50-lb. average small packer hides were quoted at 17c, exceptionally good mostly steer hides were called 17½c. Sales of 60-lb. average early in the week were heard at 15½c, but midweek action was lacking. Straight locker butcher country hides were offered at 14@14½c, but the going market for 50@52-lb. average was believed to be nearer 13½c.

**CALFSKINS AND KIPSKINS:** The calfskin market was described as "tight" and, although a major packer offered skins at slightly higher levels, no movement was heard up to midweek. River and small plant April takeoff calf was offered at 60c for the heavies and 55c for the lights. About 1,200 Milwaukee were offered at 57½c and 55c for all weights. No sales of kipskins were reported.

**SHEEPSKINS:** With the exception of pickled skins, the sheepskin market was mostly unchanged from the previous week. Pickled skins sold as high as 14.50 for both lambs and sheep. There was a good demand for No. 2 and No. 3 shearlings and the No. 2's sold at 1.75 and No. 3's at 1.15. A truck of No. 1 shearlings brought 2.45 and a couple cars of this grade were offered at 2.50, but unsold at midweek. Fall clips were not freely available this week, although choice Imperials sold last week at 3.10 and 3.25. Dry pelts traded at 28c, with additional offerings priced at 29@30c.

*Skinning cattle is a skilled operation and can determine the skin's value.*

## CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Apr. 29, 1953	Previous Week	Cor. Week 1952
Nat. steers ..16	@19	15½@18	13 @16½
Hvy. Texas			
strs. ....	15	13½	10n
Butt branded			
strs. ....	14½	13½	10½
Col. strs. ....	14	13	9½
Ex. light Tex.			
strs. ....	20½	19½	14½
Brand'd cows.	16½	15½@16	12½
Hv. nat. cows..17½	@18	16½@17	13½
Lt. nat. cows.	20½	19½	16½
Nat. bulls ...13	@13½	12 @12½	9n
Brand'd bulls..12	@12½	11 @11½	8n
Calfskins, Nor.			
10/15 .....	47½n	47½n	30n
10/down .....	45n	45n	27½n
Kips, Nor.			
nat., 15/25..37½	@40n	37½@40n	25n
Kips, Nor.			
branded ....	32½n	32½n	21½n

## SMALL PACKER HIDES

STEERS AND COWS:			
60 lbs. and over..15½	14@14½	11@11½n	
50 lbs. ....	17@17½	16@16½	12@12½n

## SMALL PACKER SKINS

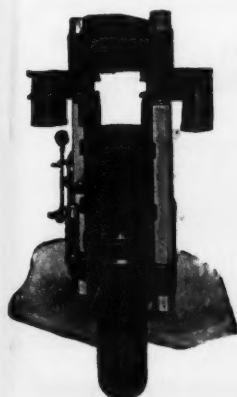
Calfskins, under			
15 lbs. ....	40n	35n	23n
Kips, 15/30 .....	32½n	30n	20@24n
Slunks, reg. ....	1.50n	1.50n	1.25n
Slunks, hairless..	40@50n	40@50n	40n

## SHEEPSKINS

Pkr. shearlings.			
No. 1 .....	2.40@ 2.45	2.35@ 2.40	1.60
Dry Pelts .....	28	28	28n
Horsehides, untrnd. ....	10.00n	9.75@10.00n	6.25n

## N. Y. HIDE FUTURES

MONDAY, APRIL 27, 1953				
	Open	High	Low	Close
July	18.25-20	18.47	18.20	18.47
Oct.	17.60b	17.95	17.65	17.90b- 92n
Jan.	16.90b	17.00	17.00	17.15b- 20n
Apr.	16.30b	.....	.....	16.50b- 55n
July, '54	15.90b	16.15	16.15	16.10b- 20n
Oct., '54	15.60b	.....	.....	15.80n
Sales: 42 lots.				
TUESDAY, APRIL 28, 1953				
July	18.40b	18.65	18.45	18.60
Oct.	17.90b	18.10	17.80	18.03
Jan.	17.15b	17.29	17.29	17.25b- 35n
Apr.	16.50b	.....	.....	16.70b- 80n
July, '54	16.10b	.....	.....	16.40b- 50n
Oct., '54	15.80b	.....	.....	16.15b- 25n
Sales: 77 lots.				
WEDNESDAY, APRIL 29, 1953				
July	18.75	18.75	18.10	18.35
Oct.	18.20	18.20	17.55	17.72 - 70n
Jan.	17.40b	17.05	16.90	17.00
Apr.	16.75b	.....	.....	16.40b- 50n
July, '54	16.50	16.50	16.20	16.10b- 20n
Oct., '54	16.15b	.....	.....	15.15n
Sales: 121 lots.				
THURSDAY, APRIL 30, 1953				
July	18.20-25	18.25	18.00	18.00b- 15n
Oct.	17.65-62	17.66	17.45	17.49
Jan.	16.85b	16.83	16.70	16.70b- 80n
Apr.	16.20b	.....	.....	16.10b- 25n
July, '54	15.85b	.....	.....	15.80b- 95n
Oct., '54	15.50b	.....	.....	15.55n
Sales: 97 lots.				



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## March Kill By Regions

United States federally inspected slaughter by regions, March, 1953.

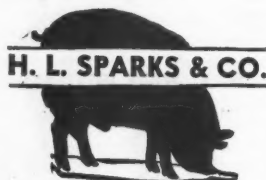
(Thousand head)

Region	Cattle		Calves		Hogs		Sheep & Lambs	
	1953	1953	1953	1953	1953	1953	1953	1953
N. Atl. States.....	105	103	496	211				
S. Atl. States.....	26	14	223	...				
N. C. States—East..	273	204	1,383	144				
N. C. States—N.W..	384	83	1,731	463				
N. C. States—S.W..	135	24	476	101				
S. Cent. States.....	131	66	343	71				
Mountain States...	75	4	91	83				
Pacific States.....	169	29	219	177				
Total .....	1,299	535	4,962	1,190				
Feb., 1953 .....	1,170	422	4,550	1,088				
March, 1952 .....	927	397	3,776	971				

Other animals slaughtered under Federal inspection (number of head): Mar. 1953: horses 21,945; goats, 2,411; Mar. 1952: horses 26,470; goats 129.

## HOGS...

furnished single deck or trainload by:



H. L. SPARKS & CO.

### LIVESTOCK BUYERS

Stock Pigs and Hogs Shipped Everywhere!

#### HEADQUARTERS:

National Stock Yards, Ill.

UPton 5-1860  
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Also at Stock Yards in Bushnell, Peoria and Springfield, Ill.

- ✓ Our country points operate under name of Midwest Order Buyers
- ✓ All orders placed through National Stock Yards, Illinois

## WEEK'S CLOSING MARKETS

### THURSDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$23.75; average, \$23.10. Provision prices were quoted at follows: Under 12 pork loins, 50@51; 10/14 green skinned hams, 53½; Boston butts, 45@45½; 16/down pork shoulders, 36½ nominal; 3/down spareribs, 43; 8/12 fat backs, 8%@9%; regular pork trimmings, 25 nominal; 18/20 DS bellies, 29½ nominal; 4/6 green picnics, 32%; 8/up green picnics, 31@31¼.

P.S. loose lard was quoted at 9.75 and P.S. lard in tierces at 10.45 nominal.

### Cottonseed Oil

Closing cottonseed oil prices in New York were quoted as follows: May 16.90b-95a; July 16.57b-59a; Sept. 15.29; Oct. 14.90b-15.00a; Dec. 14.80; Jan. 14.70b-80a; Mar. 14.65b-85a.

Sales: 296 lots.

### Grocer Celebrates 25 Years by Posting 1928 Food Price List

A Du Quoin (Ill.) chain grocery store manager recently celebrated his twenty-fifth anniversary at the store by posting the same grocery ad he ran in a local newspaper back in 1928. Housewives saved from 3 to 10c per unit of measure on various food items. But, the 25-year-old ad did not list meats, so customers had to pay current prices on that.

### CANADIAN MARGARINE

Oleomargarine production in Canada during March rose to 8,302,000 lbs., according to the Dominion Bureau of Statistics. February output on the other hand amounted to 7,578,000 lbs., while March, 1952, production aggregated 8,832,000 lbs. Stocks of margarine on April 1, held by manufacturers, wholesalers and warehouses amounted to 2,576,000 lbs. compared with 2,995,000 lbs. a month earlier and 2,585,000 lbs. a year ago.

### PHILADELPHIA FRESH MEATS

(Tuesday, April 28)

#### WESTERN DRESSED

##### BEEF (STEER):

Prime, 600-800 .....	None quoted
Choice, 600-800 .....	\$38.00@40.00
Choice, 800-900 .....	37.00@38.50
Good, 500-700 .....	35.75@37.50
Commercial, 350-600 .....	32.50@34.00
Commercial, 600-700 .....	32.50@34.00

##### COW:

Commercial, all wts. ....	29.00@33.00
Utility, all wts. ....	29.00@31.00

##### VEAL (SKIN-OFF):

Choice, 80-110 .....	42.00@44.00
Choice, 110-150 .....	42.00@44.00
Good, 50-80 .....	35.00@38.00
Good, 80-150 .....	38.00@42.00
Commercial, all wts. ....	32.00@36.00
Utility, all wts. ....	26.00@30.00

##### LAMB:

Prime, 30/45 .....	52.00@54.00
Prime, 45/55 .....	49.00@52.00
Prime, 55/65 .....	44.00@49.00
Choice, 30/45 .....	51.00@53.00
Choice, 45/55 .....	48.00@51.00
Choice, 55/65 .....	43.00@48.00
Good, all wts. ....	45.00@50.00
Utility, all wts. ....	40.00@45.00

##### PORK CUTS—CHOICE LOINS:

(Bladeless included) 12/down .....	63.00@65.00
(Bladeless included) 12-16 .....	63.00@65.00
(Bladeless included) 16-20 .....	None quoted

##### BUTTS, BOSTON STYLE, 4-8

SPARERIBS, 3 lbs. down .....

#### LOCALLY DRESSED

STEER BEEF CUTS:	Prime	Choice
Hindqtrs., 600/800 .....	\$49.00@53.00	\$46.00@49.00
R'd. no flank .....	44.00@47.00	44.00@47.00
Hip r'd. with flank .....	43.00@46.00	42.00@45.00
Full loin, untrmd. ....	57.00@62.00	48.00@52.00
Short loin, trmd. ....	105.00@115.00	75.00@80.00
Flank .....	9.00@11.00	9.00@11.00
Rib .....	55.00@58.00	46.00@48.00
Arm chuck .....	31.00@33.00	31.00@33.00
Cr. cut chuck .....	30.00@32.00	30.00@32.00
Brisket .....	22.00@24.00	22.00@24.00
Short plates .....	9.00@12.00	9.00@12.00

### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended April 25, 1953, were 4,978,000 lbs.; previous week, 5,907,000 lbs.; same week 1952, 3,530,000 lbs.; 1953 to date, 85,924,000 lbs.; same period 1952, 75,847,000 lbs.

Shipments for the week ended April 25, 1953, totaled 4,492,000 lbs.; previous week, 4,062,000 lbs.; corresponding week, 1952, 4,152,000 lbs.; this year to date, 61,319,000 lbs.; corresponding week, 1952, 66,025,000 lbs.

## OLD PLANTATION SEASONINGS

# LEGG

A. C.

PACKING COMPANY, INC.

BIRMINGHAM, ALABAMA

FOR OVER A QUARTER OF A CENTURY WE HAVE SOLD BLENDED QUALITY SAUSAGE SEASONINGS

# LIVESTOCK MARKETS

Weekly Review

## Argentina Raises Retail, Wholesale Beef Prices

In an effort to ease the beef shortage in Buenos Aires, and to encourage marketing of better quality animals, Argentina has increased beef prices, the Foreign Agricultural Service has reported. Price increases were granted at wholesale and retail levels and to packers to be passed on to farmers who sell at "Liniers," and direct to frigorificos for export.

Price increases range from 0.9 to 2.3¢ per lb. live weight for good steers, but prices on lower grade cows were dropped about 0.9¢ per lb. The new wholesale prices for sides of steers range from 26.8¢ to 31.8¢ lb., and cow sides, 23.1 to 28.1¢ per lb. New official retail prices range from 36.3 for common beef cuts to 85.3¢ per lb. for tenderloin.

## Cattlemen Meet in Denver

Cattlemen from 25 states, representing the executive committee of the American National Cattlemen's Association met in Denver the past week to discuss problems of the current situation which is bringing financial difficulty to the industry and threatening the nation's future supply of beef. Topics discussed included the livestock credit situation, problems relative to subsidies on feed, control of cattle propagation and a special beef promotional campaign and reciprocal trade problems.

## Beet Pulp a Cheap Feed

Recent tests conducted at the Colorado A & M Experiment Station indicated that low-priced sugar beet pulp, when used in proportion of one-third to two-thirds corn, makes an economical cattle feed. It was found during the study that steers fed this ration gained as fast as similar animals fed the combined ration on a 50-50 basis, or even all corn—and at a much smaller cost.

## Livestock Exports, Imports During Month of February

Exports and imports of livestock during February, as reported by the USDA:

	Feb. 1953 Number	Feb. 1952 Number
<b>EXPORTS (domestic)—</b>		
Cattle, for breeding .....	1,154	260
Other cattle .....	7	69
Hogs (swine) .....	108	122
Sheep .....	96	41
Horses, for breeding .....	26	7
Other horses .....	830	218
Mules, asses and burros .....	1,100	1,000
<b>IMPORTS—</b>		
Cattle, for breeding, free—		
Canada—		
Bulls .....		99
Cows .....		1,070
Cattle, other edible (dut.)—		
Canada <sup>1</sup> —		
Over 700 pounds .....	2,250	734
200-700 pounds .....	734	734
Under 200 pounds .....	483	483
Mexico—		
Over 700 pounds .....	4,001	4,001
200-700 pounds .....	25,512	25,512
Under 200 pounds .....	60	60
Other countries—		
Over 700 pounds .....	23	23
200-700 pounds .....	25	25
Hogs—		
For breeding, free .....	6	6
Edible, except for breeding (dut.) <sup>2</sup> .....	5	4
Horses—		
For breeding, free .....	3	4
Other (dut.) .....	27	36
Sheep, lambs and goats, edible (dut.) .....	223	223

<sup>1</sup>Excludes Newfoundland and Labrador. <sup>2</sup>Number of hogs based on estimate of 200 pounds per animal.

## CORN-HOG RATIO

The corn-hog ratio for barrows and gilts at Chicago for the week ended April 25, 1953 was 14.8, according to a report by the U. S. Department of Agriculture. This ratio compared with the 13.8 ratio reported for the preceding week and 9.4 recorded for the same week a year ago. These ratios were calculated on the basis of yellow corn selling for \$1.582 per bu. in the week ended April 25, 1953, \$1.573 per bu. in the previous week and \$1.808 per bu. for the same period a year earlier.

## Wool Industry Leaders Discuss "Self-Help" Plan

An informal group of about 15 wool industry leaders conferred in Washington recently on a plan to set up an industry corporation to carry out the government's price support program for wool on a "self-help" basis. The purpose of the meeting was to study plans to set up a private corporation, operating with government backing, to take over the job of stabilizing wool prices and moving American wool into consumer channels, now done by the Commodity Credit Corporation.

The wool industry feels that the CCC is too preoccupied with other problems to effectively dispose of its wool obligations.

## Truck Chicago Beef to Cal.

A truckload of 30,000 lbs. of prime beef, earmarked for delivery at a San Francisco restaurant, left the Chicago Stock Yards, last week. The refrigerated load of ribs and loins from Angus steers that sold on the Chicago market at \$24.50 per cwt. during the week, was the fore-runner of more of such shipments to restaurants along the West Coast. A short ceremony marked the departure of the vehicle with its cargo of fine beef.

## Mexican Cattle Exports to U.S. At 234,500; Recent Trade Slack

Mexican cattlemen have sent about 234,500 head of cattle into the United States in the period September 1, 1952 to about the middle of April, 1953, border trade sources have estimated. Present movement northward across the border at El Paso is a "mere trickle" compared with the 50,000 a month which came over in the first few months. Other import stations report a similar falling off in traffic. The main reason cited for the drop in the rate of shipments to the U.S. is the low market here.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended April 18, compared with the same time 1952, were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.		VEAL CALVES Good and Choice		HOGS* Gr. B <sup>1</sup> Dressed		LAMBS Gd. Handyweights	
	1953	1952	1953	1952	1953	1952	1953	1952
Toronto .....	\$19.26	\$24.60	\$24.32	\$29.25	\$26.10	\$25.60	\$26.25	\$29.65
Montreal .....	20.20	26.00	21.50	20.35	27.10	25.60	24.00	22.00
Winnipeg .....	17.88	22.63	24.00	28.81	23.60	24.60	22.80	20.65
Calgary .....	18.83	22.14	25.93	33.11	24.90	23.55	21.75	23.00
Edmonton .....	17.85	22.00	26.50	33.00	24.50	24.60	21.50	19.00
Lethbridge .....	17.03		23.00		24.70	22.95	21.50	19.00
Pr. Albert .....	16.80	22.00	22.60	28.75	22.60	23.35	19.00	22.00
Moose Jaw .....	17.60		22.00		23.60			
Saskatoon .....	18.75	19.10	27.00	27.00	22.60	23.60	23.00	
Regina .....	17.60		24.50		22.60			
Vancouver .....	16.75		26.00	33.50	26.75	25.85		

\*Dominion Government premiums not included.

**Serving All**  
**KENNETT-MURRAY**  
LIVESTOCK BUYING SERVICE  
**Important Markets!**

BLOOMINGTON, ILL.  
CHATTANOOGA, TENN.  
CINCINNATI, OHIO  
DAYTON, OHIO  
DETROIT, MICH.  
FT. WAYNE, IND.  
INDIANAPOLIS, IND.  
JACKSON, MISS.  
JONESBORO, ARK.  
LAFAYETTE, IND.  
LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, April 28, were reported by the Production and Marketing Administration as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
<b>HOGS (Includes Bulk of Sales):</b>					
<b>BARROWS &amp; GILTS:</b>					
Choice:					
120-140 lbs. ...	\$18.75-21.00	None rec.	None rec.	None rec.	None rec.
140-160 lbs. ...	20.75-22.75	\$19.00-21.50	None rec.	None rec.	\$21.00-22.00
160-180 lbs. ...	22.50-23.65	20.50-23.25	None rec.	\$19.25-22.75	21.75-23.25
180-200 lbs. ...	23.50-23.75	23.00-23.65	23.25-23.50	22.75-23.75	23.00-23.50
200-220 lbs. ...	23.50-23.75	23.25-23.65	23.25-23.50	22.75-23.75	23.00-23.50
220-240 lbs. ...	23.25-23.75	23.25-23.65	23.25-23.50	22.75-23.75	23.00-23.50
240-270 lbs. ...	22.75-23.60	23.25-23.50	23.00-23.40	22.25-23.50	22.50-23.00
270-300 lbs. ...	22.25-22.90	22.50-23.50	None rec.	21.75-22.50	22.00-22.75
300-330 lbs. ...	None rec.	22.25-23.00	None rec.	21.00-22.00	22.00-22.25
330-360 lbs. ...	None rec.	None rec.	None rec.	21.00-22.00	None rec.
Medium:					
160-220 lbs. ...	None rec.	None rec.	None rec.	19.00-22.75	None rec.
<b>SHOWS:</b>					
Choice:					
270-300 lbs. ...	21.75 only	None rec.	21.50 only	20.75-22.00	21.00-22.00
300-330 lbs. ...	21.75 only	22.00-22.25	21.50 only	20.75-22.00	21.00-22.00
330-360 lbs. ...	21.50-21.75	21.50-22.00	21.00-21.50	20.75-22.00	20.00-22.00
360-400 lbs. ...	21.25-21.50	21.00-21.75	20.50-21.25	20.75-22.00	20.00-21.50
400-450 lbs. ...	20.75-21.25	20.50-21.25	20.25-20.75	19.25-21.00	19.00-20.50
450-550 lbs. ...	19.50-20.75	19.75-20.75	19.75-20.50	19.25-21.00	19.00-20.50
Medium:					
250-500 lbs. ...	None rec.	19.00-21.00	None rec.	18.25-21.50	None rec.

### SLAUGHTER CATTLE & CALVES:

<b>STEERS:</b>					
Prime:					
700-900 lbs. ...	23.00-24.50	22.75-24.50	22.25-23.75	22.00-24.00	22.50-24.00
900-1100 lbs. ...	23.50-25.00	23.25-25.00	22.25-24.25	22.50-24.50	22.50-24.00
1100-1300 lbs. ...	23.50-25.00	22.75-25.00	22.00-24.25	22.25-24.50	22.00-24.00
1300-1500 lbs. ...	22.50-24.50	22.00-24.50	21.25-24.50	21.00-24.50	21.50-23.50
Choice:					
700-900 lbs. ...	21.00-23.50	21.25-23.25	20.25-22.25	20.00-22.25	20.50-22.50
900-1100 lbs. ...	21.50-23.50	21.00-23.25	20.25-22.25	20.00-22.50	20.50-22.50
1100-1300 lbs. ...	21.50-23.50	20.50-23.25	19.75-22.25	19.75-22.25	20.00-22.00
1300-1500 lbs. ...	21.00-23.50	20.50-22.75	19.50-22.00	19.25-22.00	20.00-22.00
Good:					
700-900 lbs. ...	19.00-21.50	19.75-21.25	18.50-20.25	18.50-20.00	18.50-20.50
900-1100 lbs. ...	19.50-21.50	19.50-21.25	18.50-20.25	18.50-20.00	18.00-20.50
1100-1300 lbs. ...	19.50-21.50	19.25-21.00	18.00-19.75	18.25-19.75	18.00-20.50
Commercial,					
all wts. ...	17.50-19.50	17.00-19.75	16.50-18.50	16.25-18.50	16.00-18.50
Utility, all wts. ...	16.00-17.50	15.50-17.00	14.00-16.50	14.25-16.25	15.00-16.00
<b>HEIFERS:</b>					
Prime:					
600-800 lbs. ...	23.00-24.50	22.75-23.50	22.00-23.25	21.75-23.25	22.50-23.50
800-1000 lbs. ...	22.50-24.00	22.75-23.50	22.00-23.25	21.25-23.25	22.00-23.50
Choice:					
600-800 lbs. ...	21.00-23.50	21.00-22.75	19.75-22.00	19.00-21.75	20.00-22.50
800-1000 lbs. ...	20.50-22.00	20.75-22.75	19.50-22.00	19.00-21.50	19.50-22.50
Good:					
500-700 lbs. ...	19.00-21.50	19.50-21.00	17.50-19.75	17.50-19.00	18.00-20.00
700-900 lbs. ...	18.50-20.50	19.00-21.00	17.50-19.75	17.00-19.00	18.00-20.00
Commercial,					
all wts. ...	17.00-19.00	16.50-19.00	16.00-17.50	15.25-17.50	15.50-18.00
Utility, all wts. ...	15.00-17.00	15.00-16.50	13.50-16.00	14.00-15.25	14.50-15.50
<b>COWS:</b>					
Commercial,					
all wts. ...	14.50-16.00	14.75-16.25	14.25-15.50	14.50-15.75	14.00-16.00
Utility, all wts. ...	13.50-14.50	13.50-14.75	12.75-14.25	13.00-14.75	13.50-15.50
Canner & cutter,					
all wts. ...	10.50-13.50	10.75-13.75	10.00-12.75	11.00-13.00	11.00-13.50
<b>BULLS (Yrds. Excl.) All Weights:</b>					
Good:					
Commercial ...	14.50-16.50	14.50-16.50	None rec.	12.00-14.00	14.00-14.50
Utility ...	13.50-16.50	13.75-19.00	15.00-15.50	15.00-17.50	14.00-14.50
Cutter ...	13.00-14.50	14.25-15.75	12.50-14.00	12.50-13.50	14.50-16.50
<b>VEALERS, All Weights:</b>					
Choice & prime ...	21.00-23.00	25.00-26.00	21.00-25.00	25.00-27.00	23.00-27.00
Com'l & good ...	16.00-21.00	17.00-25.00	15.00-21.00	18.00-25.00	17.00-23.00
<b>CALVES (500 Lbs. Down):</b>					
Choice & prime ...	20.00-24.00	19.00-23.00	19.00-21.00	20.00-25.00	22.00-24.00
Com'l & good ...	15.00-20.00	15.50-19.00	14.00-19.00	16.00-20.00	15.00-22.00

<b>SHEEP &amp; LAMBS:</b>					
<b>LAMBS (110 Lbs. Down) (Wooled):</b>					
Choice & prime ...	24.00-25.25	25.00-26.00	23.00-25.25	24.25-25.50	25.00-25.50
Good & choice ...	22.75-24.00	24.50-25.25	21.00-23.25	21.75-24.50	21.00-25.00
<b>LAMBS (105 Lbs. Down) (Shorn):</b>					
Choice & prime ...	23.00-24.00	23.50-24.50	22.00-24.00	22.00-23.50	25.00-25.50
Good & choice ...	22.00-23.00	22.75-23.75	20.00-22.50	21.00-22.25	21.00-25.00
<b>EWES (Shorn):</b>					
Good & choice ...	6.00-8.00	7.50-9.00	6.00-7.00	None rec.	8.00-8.50
Cull & utility ...	5.00-7.00	5.00-7.50	4.50-6.00	None rec.	6.00-7.75

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers.

	Week ended	Prev. Week	Cor. Week
<b>CATTLE</b>			
Chicago City ...	26,027	24,339	15,754
Kansas City ...	18,470	14,912	11,938
Omaha ...	22,290	23,696	20,950
E. St. Louis ...	9,768	9,227	5,024
St. Joseph ...	11,517	9,989	6,271
Sioux City ...	12,471	11,282	9,547
Wichita ...	4,160	3,642	2,574
New York & Jersey City ...	10,381	10,007	6,891
Okla. City ...	4,865	4,906	3,328
Cincinnati ...	4,451	4,108	3,445
Denver ...	13,109	12,514	5,677
St. Paul ...	15,343	15,481	14,435
Milwaukee ...	3,949	4,107	3,947
Total ...	156,772	148,480	103,107

<b>HOGS</b>			
Chicago City ...	29,446	36,352	43,920
Kansas City ...	10,462	9,847	15,685
Omaha ...	19,521	25,093	54,996
E. St. Louis ...	27,794	29,708	37,231
St. Joseph ...	18,802	21,302	8,314
Sioux City ...	18,189	18,357	31,176
Wichita ...	9,458	3,064	14,605
New York & Jersey City ...	44,850	43,121	50,291
Okla. City ...	10,006	8,987	14,440
Cincinnati ...	11,170	12,748	16,695
Denver ...	11,223	12,139	7,142
St. Paul ...	27,851	26,919	54,070
Milwaukee ...	5,756	5,948	7,628
Total ...	244,539	257,602	356,083

<b>SHEEP</b>			
Chicago City ...	4,078	4,161	9,455
Kansas City ...	8,680	6,999	10,749
Omaha ...	8,029	7,697	12,642
E. St. Louis ...	1,769	1,002	2,540
St. Joseph ...	7,180	10,031	2,472
Sioux City ...	5,678	4,274	2,574
Wichita ...	2,609	2,693	5,615
New York & Jersey City ...	43,630	38,640	40,590
Okla. City ...	3,412	1,810	1,814
Cincinnati ...	210	114	179
Denver ...	9,108	8,745	5,987
St. Paul ...	1,831	3,098	2,737
Milwaukee ...	297	478	422
Total ...	96,517	98,662	97,776

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

### BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, April 29, were as follows:

<b>CATTLE:</b>			
Steers, choice ...	\$22.75 only		
Steers, gd. & ch. ...	20.00-22.00		
Heifers, gd. & ch. ...	18.00-20.00		
Heifers, util. & com'l ...	15.00-17.00		
Cows, com'l ...	15.00-16.00		
Cows, utility ...	13.00-14.00		
Cows, canner, cutter ...	9.00-11.00		
Bulls, com'l ...	15.00-17.00		
Bulls, can. & cut. ...	12.50-13.50		
<b>VEALERS:</b>			
Choice & prime ...	\$27.00-29.00		
Good & choice ...	20.00-25.00		
Utility & com'l ...	16.00-20.00		
Cull ...	10.00-15.00		
<b>HOGS:</b>			
Gd. & ch. 180/240 ...	\$23.75-24.00		
Sows, 400/down ...	19.50-20.50		
<b>LAMBS:</b>			
Good & choice ...	None rec.		

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Apr. 25:

	Cattle	Calves	Hogs*	Sheep*
Salable ...	207	511	572	45
Total (incl. directs) ...	5,850	3,164	21,431	22,277
Prev. week:				
Salable ...	229	71	369	
Total (incl. directs) ...	7,526	2,414	20,512	31,428

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
Apr. 23 ...	2,696	335	9,829	2,000
Apr. 24 ...	672	209	11,156	1,500
Apr. 25 ...	389	110	4,819	
Apr. 26 ...	17,007	329	9,933	
Apr. 27 ...	9,600	500	14,000	3,800
Apr. 28 ...	13,100	300	11,500	3,000
<b>*Week so far ...</b>				
Apr. 23 ...	39,707	1,129	34,883	12,110
Wk. ago ...	46,688	1,324	29,598	12,300
Yr. ago ...	32,081	1,356	45,606	15,450
2 yrs. ago ...	30,217	1,548	44,162	5,700
<b>*Including 200 cattle, 8,105 hogs and 4,779 sheep direct to packers.</b>				

<b>SHIPMENTS</b>			
Apr. 23 ...	3,320		1,585
Apr. 24 ...	2,124	30	1,600
Apr. 25 ...	333		705
Apr. 26 ...	5,300		1,077
Apr. 27 ...	3,000		1,000
Apr. 28 ...	3,000		1,500
<b>Week so far ...</b>			
Apr. 23 ...	11,309		3,577
Wk. ago ...	17,004	56	2,806
Yr. ago ...	12,712	31	4,000
2 yrs. ago ...	9,440	260	2,981

Apr. 26 ...	3,000	...	1,500	1,500
Week so				
far ....	11,309	...	3,577	4,018
Wk. ago...	17,004	56	2,866	2,957
Yr. ago...	12,712	51	4,930	5,712



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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 25, 1953, as reported to The National Provisioner:

### CHICAGO

Armour, 3,627 calves; Wilson, 2,316 hogs; Agar, 4,659 hogs; shippers, 6,765 hogs; and others, 18,944 hogs.  
Total: 26,027 cattle; 1,614 calves; 36,211 hogs; and 4,078 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,677	990	2,060	2,362
Swift	3,801	1,004	2,152	2,897
Wilson	1,105	...	3,028	...
Butchers	7,101	2	761	...
Others	1,790	...	2,431	3,421
<b>Totals</b>	<b>16,474</b>	<b>1,996</b>	<b>10,462</b>	<b>8,480</b>

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,143	7,339	1,349	...
Cudahy	296	1,458	...	...
Swift	7,686	5,339	3,972	...
Wilson	3,516	4,275	2,389	...
Cornhusker	753	...	...	...
Eagle	91	...	...	...
Neb. Beef	582	...	...	...
Gr. Omaha	587	...	...	...
Hoffman	105	...	...	...
Rothschild	537	...	...	...
Both	1,475	...	...	...
Kingan	1,610	...	...	...
Merchants	132	...	...	...
Midwest	124	...	...	...
Omaha	478	...	...	...
Union	591	...	...	...
Others	...	11,206	...	...
<b>Totals</b>	<b>26,706</b>	<b>29,808</b>	<b>8,710</b>	...

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,759	586	7,396	859
Swift	3,452	1,843	10,027	910
Hunter	1,128	...	2,173	...
Heil	...	...	168	...
Krey	...	...	1,219	...
Laclede	...	...	...	...
<b>Totals</b>	<b>7,339</b>	<b>2,429</b>	<b>27,794</b>	<b>1,769</b>

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,812	338	9,575	4,488
Armour	3,515	242	7,357	1,358
Others	5,524	2,001	2,752	...
<b>Totals*</b>	<b>12,851</b>	<b>2,581</b>	<b>19,684</b>	<b>5,846</b>

\*Do not include 318 cattle, 1,870 hogs and 1,334 sheep direct to packers.

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Armour	5,905	2	4,407	1,882
Cudahy	3,092	...	7,214	1,322
Swift	4,178	...	4,983	1,520
Butchers	475	...	1	...
Others	10,482	...	12,371	59
<b>Totals</b>	<b>24,132</b>	<b>3</b>	<b>28,974</b>	<b>4,583</b>

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,357	341	2,651	2,609
Kansas	316	...	...	...
Dunn	76	...	...	...
Swift	167	...	730	...
Sunflower	...	...	50	...
Pioneer	...	...	...	...
Excel	716	...	...	...
Others	1,225	...	...	...
<b>Totals</b>	<b>3,857</b>	<b>341</b>	<b>3,451</b>	<b>2,609</b>

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,505	71	1,077	651
Wilson	1,489	277	1,323	1,176
Butchers	274	...	1,365	...
<b>Totals*</b>	<b>3,268</b>	<b>348</b>	<b>3,765</b>	<b>1,827</b>

\*Do not include 1,068 cattle, 181 calves, 6,241 hogs and 1,585 sheep direct to packers.

### LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	203	70	451	...
Cudahy	...	...	...	...
Swift	...	...	...	...
Wilson	134	...	...	...
Atlas	770	24	...	...
Acme	875	...	...	...
Ideal	797	...	...	...
Clougherty	...	...	481	...
Coast	178	...	310	...
Commercial	975	...	...	...
Bridgeford	50	...	121	...
Gr. West	401	...	...	...
Harman	328	...	...	...
Loer	98	...	553	...
Others	3,886	658	414	...
<b>Totals</b>	<b>9,019</b>	<b>752</b>	<b>2,282</b>	...

## DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,586	108	2,922	8,258
Swift	2,095	177	3,500	6,683
Cudahy	1,162	91	1,896	388
Wilson	1,141	...	...	...
Others	5,867	218	2,380	664
<b>Totals</b>	<b>11,791</b>	<b>594</b>	<b>10,678</b>	<b>15,993</b>

## CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall	...	...	...	206
Kahn's	...	...	...	...
Meyer	...	...	...	...
Schlachter	38	170	...	...
Northside	...	...	...	...
Others	2,986	1,209	11,811	10
<b>Totals</b>	<b>3,024</b>	<b>1,379</b>	<b>11,811</b>	<b>216</b>

## ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,034	2,338	9,879	717
Bartusch	994	...	...	...
Cudahy	1,112	80	...	187
Rifkin	914	54	...	...
Superior	1,727	...	...	...
Swift	5,562	3,863	17,972	927
Others	2,578	1,854	5,653	2,753
<b>Totals</b>	<b>17,921</b>	<b>8,189</b>	<b>33,504</b>	<b>4,584</b>

## FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	1,022	1,450	556	11,514
Swift	1,063	1,176	539	13,908
Blue Bonnet	629	85	195	...
City	352	25	...	...
Rosenthal	408	43	...	...
<b>Totals</b>	<b>4,074</b>	<b>2,789</b>	<b>1,290</b>	<b>25,422</b>

## TOTAL PACKER PURCHASES

	Week Ended	Prev. Week	Cor.
Cattle	166,483	158,775	108,383
Hogs	219,714	224,128	311,364
Sheep	84,317	76,503	58,112

## LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended April 25, with comparisons, are shown in the following table:

	Cattle	Hogs	Sheep
Week to date	274,000	371,000	151,000
Previous week	267,000	380,000	169,000
Same wk. 1952	211,000	520,000	142,000
1953 to date	4,022,000	7,578,000	2,652,000
1952 to date	3,408,000	9,970,000	2,503,000

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending April 25:

	Cattle	Calves	Hogs	Sheep
Los Angeles	9,600	975	2,300	1,850
N. Portland	2,550	290	1,725	400
S. Francisco	550	35	1,625	1,050

## CORN BELT DIRECT TRADING

Des Moines, Ia., April 29—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were:

	Hogs, good to choice:
160-180 lbs.	\$19.75@21.85
180-240 lbs.	21.50@22.50
240-300 lbs.	20.60@22.50
240-300 lbs.	20.25@21.60
270-300 lbs.	20.25@21.00

Sows: 440-550 lbs. 18.50@20.00

Corn belt hog receipts the U. S. Department of Agriculture:

	April 23	April 24	April 25	April 26	April 27	April 28	April 29
	32,500	49,500	43,000	27,000	50,000	39,000	39,000
	56,500	48,000	25,500	35,000	26,000	24,500	24,500

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

**STEER AND HEIFER:** Carcasses  
Week ending Apr. 25, 1953. 15,099  
Week previous 15,641  
Same week year ago 11,203

**COW:**  
Week ending Apr. 25, 1953. 781  
Week previous 1,118  
Same week year ago 1,078

**BULL:**  
Week ending Apr. 25, 1953. 607  
Week previous 625  
Same week year ago 321

**VEAL:**  
Week ending Apr. 25, 1953. 16,750  
Week previous 12,758  
Same week year ago 11,894

**LAMB:**  
Week ending Apr. 25, 1953. 36,768  
Week previous 41,286  
Same week year ago 30,400

**MUTTON:**  
Week ending Apr. 25, 1953. 1,008  
Week previous 428  
Same week year ago 547

**HOG AND PIG:**  
Week ending Apr. 25, 1953. 3,000  
Week previous 3,513  
Same week year ago 11,592

**PORK CUTS:**  
Week ending Apr. 25, 1953. 1,275,332  
Week previous 1,153,656  
Same week year ago 1,240,674

**BEEF CUTS:**  
Week ending Apr. 25, 1953. 108,288  
Week previous 123,131  
Same week year ago 1,200

**VEAL AND CALF CUTS:**  
Week ending Apr. 25, 1953. 16,118  
Week previous 4,200  
Same week year ago 5,000

**LAMB AND MUTTON CUTS:**  
Week ending Apr. 25, 1953. 624  
Week previous 720  
Same week year ago ...

**BEEF CURED:**  
Week ending Apr. 25, 1953. 56,772  
Week previous 51,796  
Same week year ago 10,861

**PORK CURED AND SMOKED:**  
Week ending Apr. 25, 1953. 463,836  
Week previous 485,404  
Same week year ago 590,039

**LARD AND PORK FATS:**  
Week ending Apr. 25, 1953. 9,000  
Week previous 16,072  
Same week year ago 18,894

## LOCAL SLAUGHTER

**CATTLE:**  
Week ending Apr. 25, 1953. 10,381  
Week previous 10,087  
Same week year ago 6,891

**CALVES:**  
Week ending Apr. 25, 1953. 9,030  
Week previous 8,730  
Same week year ago 7,031

**HOGS:**  
Week ending Apr. 25, 1953. 44,859  
Week previous 43,121  
Same week year ago 50,291

**SHEEP:**  
Week ending Apr. 25, 1953. 43,630  
Week previous 38,640  
Same week year ago 40,590

## COUNTRY DRESSED MEATS

**VEAL:**  
Week ending Apr. 25, 1953. 5,862  
Week previous 7,320  
Same week year ago 6,104

**HOG:**  
Week ending Apr. 25, 1953. 12  
Week previous 15  
Same week year ago 9

**LAMB AND MUTTON:**  
Week ending Apr. 25, 1953. 198  
Week previous 138  
Same week year ago 110

## SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended April 24:

	Cattle	Calves	Hogs
Week ending April 24	2,585	658	6,360
Week previous (five days)	2,819	1,341	8,232
Corresponding week last year	1,627	522	8,301

## WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending April 25, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
City or Area				
Boston, New York City Area <sup>1</sup>	11,508	10,727	48,482	49,870
Baltimore Philadelphia	6,609	1,001	24,515	1,130
Cincinnati, Cleveland, Detroit, Indianapolis	16,844	5,901	77,497	7,537
Chicago Area	28,304	5,335	61,974	16,334
St. Paul-Wisconsin Area <sup>2</sup>	27,426	27,066	73,284	8,477
St. Louis Area <sup>3</sup>	13,942	5,712	73,443	6,903
SiouX City	11,443	5	20,383	6,274
Omaha	26,708	694	33,369	12,701
Kansas City	14,739	3,772	28,686	12,293
Iowa-S. Minnesota <sup>4</sup>	29,455	9,076	178,390	28,588
Louisville, Evansville, Nashville	8,090	8,622	39,307	

# BARLIANT'S



## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly

### DESIGNED SPECIALLY FOR PACKING PLANT USE

**NEW B. A. I. STEEL LOCKERS**  
15" wide, 18" deep, 60" high, with sloping top, 16" high legs, coat hooks, and seat brackets.  
Single row—three wide  
NOW REDUCED TO  
per opening \$18.95 f.o.b. Chicago, Ill.  
Discounts on quantity purchases.

#### Sausage Equipment

5845—SLICER: U.S. HD-3, with shingling conveyor, 6' stainless steel wrapping table with center conveyor	\$1350.00
5850—SLICER: U.S. #150, with shingling conveyor, like new	575.00
5862—SLICER: Link Belt, with 2 HP. motor	475.00
5883—PORK SKINNER: Townsend, mdl. #35, ser. #25293A, 2—#3537 blades, 3 ph. motor, practically brand new, used 2 weeks	1195.00
5638—BACON SKINNER: Dohm & Nelke Rindmaster with 1 HP. motor	425.00
5351—FROZEN MEAT SLICER: Keebler Eng. Co. mdl. 296-A guillotine type, less motor	1300.00
6034—SAUSAGE CAGE: single center column type, 3 stations 3' wide for 4 1/2" sticks, double trolley, similar to Anco #75. Bids requested	
6066—HANGERS: (600) cast iron, 10"....Bids requested	
6102—BEEF TROLLEYS: (500) hindquarters, short hooks 3/4"	.75
6103—BEEF TROLLEYS: (500) forequarters, long hooks, 6/4"	.85
6026—SAUSAGE COOK TANK: 2 compartment, excellent condition	175.00
6033—COOKING TANK: steel, 34 1/2" x 34" x 38", 4 angle iron legs	100.00
6003—PATTYMAKERS: (2) table model, foot operated, stainless steel top, 8 and 12 patties at one time	175.00
5867—SILENT CUTTER: Buffalo #38-B, with 15 HP. motor, extra knives	625.00
5768—SILENT CUTTER: Buffalo #70-B, center dump, 3000 cap, less motor	2250.00
5770—SILENT CUTTER & GRINDER COMBINATION: Hobart, class R.J.A., ser. #495702, special 225A5, 2 HP. motor	350.00
5394—GRINDER: Buffalo #66, 20 HP. motor	875.00
6007—GRINDER: Buffalo #56-B, new head and worm, with 5 HP. motor	625.00
4230—MEAT GRINDER: Buffalo #21, 4" blades, V-belt and 3 HP. motor	375.00
5971—SAUSAGE STUFFER: Boss 5000 cap, with 2 stuffing valves and horns and two-way valve one time	930.00
5838—STUFFER: Randall 1002 cap, with 2 stuffing cocks, air control piping and head rack	825.00
5972—MIXER: Buffalo #1A, with motor sprocket, less motor	775.00

#### Rendering

6058—COOKER: French Oil, 5' x 10', all welded steel constr. jacketed heads, complete with fittings, 20 HP. motor	\$3250.00
5897—COOKERS: (2) Boss, 4' x 10 1/4", 60000 cap, jacketed heads, roller chain drive, 20 HP. motor	2750.00
5431—COOKERS: (2) Boss, 5' x 12", flat heads, 25 HP. motor, located West Coast	3600.00
5547—BLOW TANK: Dupps 60000 cap, various fittings	875.00
5290—HYDRAULIC PRESS: French Oil, 150 ton, used only on Lard	1550.00
5273—HYDRAULIC PRESS: 300 ton, with 3 stroke pump, comm. with all fittings	1750.00
5427—HYDRAULIC CURB PRESS: French Oil, 450 ton, 24" curb, \$1000.00 worth of new parts, excellent	2750.00
5719—HYDRAULIC STEAM PUMP: 7 x 3/4" x 10	385.00
5895—SPECIAL FEEDER: for Anderson Duo Expeller, 9", never used	225.00
5901—EXPELLERS: (2) French Oil, ser. #5273 and #274, variable feed, 40 HP. with controls, used for soy beans, can be used on meat	2200.00
5521—EXPELLER: Anderson R.B. excellent	4800.00
5898—SHREDDER & WASHER: Boss, 30" x 12", with 30 HP. motor and starter	1750.00
6107—HOG: Mitts & Merrill, 50 HP. AC motor	Bids requested
5062—CRUSHER: Stedman, with new 30 HP. GE. motor, new set of teeth, 28" x 17" spout opening	reduced to 1350.00
5577—HAMMERMILL: W.W. with 25 HP. motor, Myers-Sherman bagging Auger	975.00

All Offerings Subject to Confirmation and Prior Sale.

**WRITE FOR FULL PARTICULARS  
DISPLAY ROOMS AND OFFICES  
1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
CLi#side 4-6900**

## BARLIANT & CO.

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

# CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words, \$4.00; additional words, 20c each. "Position wanted," special rate: minimum 20 words, \$3.00; additional words, 15c each. Count

address or box numbers as 8 words. Head lines 75c extra. Listing advertisements 75c per line. Displayed, \$8.25 per inch. Contract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## PLANT WANTED

WILL PURCHASE: Processing plant in New York City. Approximately 20,000 square feet, FW-173, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## PLANTS FOR SALE

FOR SALE: Complete plant for slaughtering, processing, sausage making, retail and custom butchering. Consists of building 30' x 60', full basement on 1 acre of ground. 24' refrigerated display, 2 pair Toledo scales, register, cube machine. Storage room next to killing floor. Power meat saw, meat grinder, silent cutter, 54" stuffer, 3 maple work benches, lard rendering equipment. Smoke house, hog scalding and scraper, 2 electric hoists, elevator, artery pump, automatic killing pens, stock pens and other miscellaneous equipment. Built 5 years ago and making money ever since. First \$12,000 takes it. Less than half the cost. Illness reason for selling. FS-169, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PLANT FOR SALE AT SACRIFICE

In Phoenix—fastest growing city in nation. Arizona's best small plant. Last year did \$4 million business. Complete, most modern equipment, including Boss debailer with hoist, Atmos smokehouse, modern sausage kitchen, three large and three smaller coolers. Financial reasons require sale, offered at large reduction under actual value for fast action. Contact owner—Max Jungbauer, P.O. Box 190 or phone Alpine 4-1556, Phoenix, Arizona.

MEAT: WHOLESALE-RETAIL. Going business. (no slaughtering). Beautiful operation for large scale operator. 23' x 45' cooler, overhead track rails, 18' x 10' freezing room, Diesel generator, etc. \$20,000.00 required. Will finance small balance. Excellent lease.

## FAIRWAY MEAT SUPPLY

12625 W. Dixie Highway North Miami, Florida

## RENDERING PLANT

Two late model cookers, hydraulic press and 4 late model trucks fully equipped. Three car tallow storage. Dead stock and offal. Concrete block building. Located western Oklahoma. Price \$40,000.00. FS-168, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FEDERALLY INSPECTED: Beef and calf killing plant in north Texas. Rate 10 cattle or 20 calves per hour. Rate can be increased 50% easily and economically. Good livestock area. Plant and equipment in A-1 condition. Priced as a bargain. Write Box FS-174, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## PACKING PLANT FOR SALE

Well established plant with complete operation and doing an excellent sausage business. Capacity 1200 hogs, 150 cattle per month. Located in well populated section. This is a going business with unlimited possibilities. FS-171, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MANUFACTURING: And large self-service store combined in large city in the east. 25 years in business. All modern equipment. Suitable for sausage maker and store man as partners. \$25,000-\$35,000 stock. Will show books for past 10 years. \$60,000 will handle. Owner will finance balance for man who knows meat business. FS-180, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SAUSAGE FACTORY: In Massachusetts. Wholesale and retail. Modern equipment. Doing good business. Wonderful opportunity for someone who has the experience. FS-175, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## EQUIPMENT WANTED

SMALL SAUSAGE MAKER: In Pennsylvania is in need of a Randall 100 lb. stuffer, a #32 Buffalo cutter with 10 H.P. 3 phase motor. Also a Degg kettle of approximately 80 to 100 gallon capacity and a small meat mixer equipped with motor and having a capacity of 100 to 200 lbs. EW-179, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: 500 ton curb press, 4 x 10 cooler, lard roll, Anderson duo and super duo expellers, filter presses. Contact Box EW-33, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

## EQUIPMENT FOR SALE

★ **ANDERSON EXPELLERS** ★  
All Models. Rebuilt, guaranteed, or AS IS.  
PITTOCK & ASSOCIATES, Glen Riddle, Penn.

1—Buffalo Silent cutter ...2002  
1—Globe Stuffer .....2005  
1—Globe Grinder .....7 1/2 HP  
1—Day Mixer .....3502  
Other misc. equipment including alum. steel jacket kettle, smokehouse trees, slicer, Toledo dial pan scale. All in excellent condition, new in 1948 except cutter.

FS-182, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

## BUSINESS OPPORTUNITIES

SERVICE WANTED: A federally inspected plant to can certain meat products under our label and by our formulas. W-177, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## SALES REPRESENTATIVES

Now handling meat line wanted to take on corned beef products. State distributorships open. Give qualifications. Commissions. W-176, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## ATTENTION! MEAT BUYERS

Super markets—Hotels—institutions—chandler  
**WE ARE OFFERING ALL OR PART**  
300,000 lbs. U. S. Gov't graded commercial  
**NEW ZEALAND STEER BEEF**  
fore and hind quarters in equal amounts  
**PRICE 24¢ lb. F.O.B. NEW YORK CITY**  
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